

## CHEESES

### **d’Affinois - Double Crème**

*soft, brie style, rich, slightly intense  
cow’s milk, France*

### **Fresh Chevré - Peppered**

*soft, creamy, tellicherry pepper crust,  
goat’s milk, France*

### **Cypress Grove - Humboldt Fog**

*semi-soft, surface ripened, mild ash vein,  
goat’s milk, California*

### **Chimey - Trappiste**

*semi-soft, slightly aged, nutty, beer washed rind,  
cow’s milk, Belgium*

### **Pt. Reyes Blue**

*semi-firm, creamy, hints of lemongrass and sea salt,  
cow’s milk, California*

### **Rogue - Oregonzola**

*semi-firm, rich, mild blue vein,  
cow’s milk, Oregon*

### **Manchego**

*firm, zesty, nutty flavor,  
sheep’s milk, Spain*

### **Carr Valley -**

### **Applewood Smoked Cheddar**

*hard, light smoky flavor, hints of paprika,  
cow’s milk, Wisconsin*

### **Prima Dona Gouda**

*hard, aged 2 years,  
cow’s milk, Netherlands*

**- \$6 each -**

*all served with crostini & lavash crisps*

## MIXED CHEESE PLATES

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choice of 3 ... \$15

choice of 4 ... \$19

## OPTIONAL CONDIMENTS

Dried Apricots

Fig Cake

Apple

Local Honey Comb

Marcona Almonds

Quince Paste

**- \$1 ea -**