

CHEESES

Brillat - Savarin

*soft, triple-crème brie style,
cow's milk, France*

Port du Salut

*semi-soft, mild, sweet, velvety
cow's milk, France*

Uniekass Reserve Gouda

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

Capricho de Cabra

*soft, creamy, peppered,
goat's milk, Spain*

Cypress Grove Truffle Tremor

*soft, aged, black truffle,
goat's milk, California*

Drunken Goat

*hard, mild, rich, slight spicy finish,
goat's milk, Spain*

Idiazabal

*hard, slightly smokey, rich nutty flavor,
sheep's milk, Spain*

Gabriel Coulet Roquefort

*hard, mildly pungent and velvety,
sheep's milk, France*

- \$5 each -

all served with crostini & lavash crisps

MIXED CHEESE PLATES

choice of 3 ... \$13

choice of 4 ... \$17

OPTIONAL CONDIMENTS

Apricot Preserves

Dried Fruits

Fig Cake

Fuji Apple

Lavender Honey

Marcona Almonds

- \$1 ea -