

CHEESES

Saint André

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

Huntsman

*combined English Stilton and
Double Gloucester Cheddar,
cows's milk, England*

Port du Salut

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

Aged Gouda

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

Midnight Moon, Cypress Grove

*semi-firm, slightly aged, nutty,
goat's milk, California*

Drunken Goat

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

Fresh Chevré - Peppered

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

Manchego

*semi-firm, zesty, nutty flavor,
sheep's milk, Spain*

Lamb Chopper, Cypress Grove

*semi-soft, zesty, buttery, complex finish
sheep's milk, California*

- \$5 each -

all served with crostini & lavash crisps

MIXED CHEESE PLATES

choice of 3 ... \$13

choice of 4 ... \$17

OPTIONAL CONDIMENTS

Dried Fruits

Fig Cake

Fuji Apple

Local Honey Comb

Marcona Almonds

Quince Paste

- \$1 ea -

