

## **CHEF'S CHEESE MENU**

### **PAVE D'AFFINOIS "France"**

Cow, soft white creamy cheese similar to the brie

### **MORBIER "France AOC"**

Cow, semi-soft cheese with a pungent, yeasty aroma with a fruity taste

### **SAINT ANDRE "France"**

Cow, mild buttery and sweet flavor in a very soft white mold rind

### **AMISH CHDDAR NOBLE, "PA, USA"**

Cow, semi-hard organic, rich flavor slightly crumbly texture

### **CAMEMBERT le CHATELAIN "France"**

Cow, soft and creamy cheese

### **BRIE TOUR de MARZE "France"**

Cow, creamy with a mushroom aroma & a garlicky nutty flavor

### **P'TIT BASQUE "France, Basque"**

Sheep, semi-hard cheese with a nutty caramel flavor and a dry texture

### **ROQUEFORT SOCIETE "France"**

Sheep, combination of tingly pungent, sweet caramel taste and a metallic tang of the bleu

### **HUMBOLDT FOG "CA, USA"**

Goat, center layer of ash with a spicy peppery flavor in white ash rind

### **LANDANA AGED, "Holland"**

Goat, semi firm from aging, full flavored & creamy with a sweet edge

### **YOUR CHOICE OF FIVE CHEESES SERVED WITH**

honey comb, raisin walnut bread, grapes, fig compote

\$20.50