

CHEESE



• ***CAVE AGED GRUYERE - SWITZERLAND***

FIRM RAW COWS' MILK, WITH A NUTTY FLAVOR AGED FOR 9-10 MONTHS.
PAIR WITH: RIESLING.

• ***TYTE DES MOINES - SWITZERLAND***

SEMI HARD RAW COW'S MILK DENSE TEXTURE AND A INTENSE FRUITY FLAVOR.
PAIR WITH: GRENACHE, CHATEAUNEUF DU PAPE

• ***BRE DE NANGIS - FRANCE***

PASTEURIZED COW'S MILK RICH, BUTTERY, DOUBLE CREAMY SOFT INTERIOR.
PAIR WITH: PINOT BLANC, CHAMPAGNE.

• ***FOURME D'AMBERT, AFFINAGE - FRANCE***

UNPRESSED CREAMY RAW COWS' MILK WITH A RICH, ASSERTIVE BLUE BALANCED FLAVOR AND SOFT CRUMBLY TEXTURE, HIGH IN MOISTURE.

PAIR WITH: PORTS, ZINFANDEL, & DESSERT WINES.

• ***DELICE DE BOURGOGNE - FRANCE***

PASTEURIZED COW'S MILK, RICH, FULL FLAVORED, MOLDY, & DUSTY, RIND WITH STRAW AND MUSHROOM AROMAS.
PAIR WITH: PINOT GRIS, PINOT BLANC

• ***TALEGGIO - ITALY***

PASTEURIZED COW'S MILK WASHED RIND; MEATY, NUTTY, WITH FRUITY NUANCES, SOFT, INCREDIBLY FLAVORFUL INTERIOR IS CREAMY IN TEXTURE AND HAS A PUNGENT AROMA.
PAIR WITH: MERLOT, BARBERA.



• ***AGED MANCHEGO - SPAIN***

HARD RAW SHEEP'S MILK AGED FOR OVER A YEAR WITH A CREAMY SLIGHT TANG.
PAIR WITH: CABERNET SAUVIGNON, TEMPRANILLO.

• ***IDIAZABAL - SPAIN***

UNPASTEURIZED SHEEP'S MILK AGED SMOKEY BUTTERY FLAVORED.
PAIR WITH: SHIRAZ, GRANACHA



• ***CAPRA SARDA - ITALY***

PASTEURIZED HARD GOAT'S MILK WITH A SWEET AND COMPULSIVELY EDIBLE FLAVOR, SCENT OF BROWN BUTTER, A HINT OF CARAMEL AND A LITTLE SMOKY NOTE NEAR THE RIND.
PAIR WITH: CHAMPAGNE & GRANACHA.

• ***LE CHEVROT - FRANCE***

WRINKLY RIND GOAT CHEESE MILD, SEMI-SOFT, WITH A PURE WHITE INTERIOR. VERY WINE FRIENDLY
PAIR WITH: MOURVEDRE, GEWURZTRAMINER, RIESLING.

