

PIERRE LOTI

3 for \$15 5 for \$20 7 for \$25

Cheese



♦ *Cave Aged Gruyere – Switzerland*

Firm Raw cows' milk, with a nutty flavor aged for 9-10 months.

Pair with: Riesling.

♦ *Tete des Moines – Switzerland*

Semi hard Raw cow's milk dense texture and a seriously intense fruity flavor.

Pair with: Grenache, Chateaneuf du Pape

♦ *Brie 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 and compact in texture, so the blue mould does not spread in veins like other Blue.

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

♦ *Morbier – France*

Raw cow's milk cheese separated by a line of veggie ash. Fleshy cheese with a nice sour finish.

Pair with: Mersanna, Syrah.

♦ *Taleggio – Italy*

Pasteurized cow's milk washed rind cheese meaty, nutty, with fruity nuances, soft, incredibly flavorful interior is creamy in texture and has a pungent aroma.

Pair with: Merlot, Barbera.

♦ *Stravecchio – USA*

Made from pasteurized cows' milk, the cheese is nutty with a sharp fruity finish. Like other aged cheeses, such as Gouda and Gruyere, Stravecchio also has also a sweet quality balanced by a bit of saltiness. It is marketed as a domestic parmesan, and it does share some similarities in flavor with Italian Parmigiano-Reggiano.

Pair with: Merlot, Cabernet Sauvignon

♦ *Extra Aged Prima Donna – Holland*

Mild cow's milk cheese made in the style of a Dutch Gouda. As compared to a four- or six-year Gouda, Prima Donna has a distinctly softer, subtler flavor. It has an ivory rind with slight rose blush; bright, crunchy texture; and sweet, nutty flavor with a distinct caramel aftertaste.

Pair with: Merlot, Zinfandel, Cabernet Sauvignon

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◊ 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: Mourvèdre, Gewurztraminer, Riesling.

Charcuterie

◊ Serrano Ham – *Spain*

The Spanish serrano ham is the cured hind leg of the pig.

◊ Speck Alto Adige – *Italy*

◊ Saucisson Sec aux Cepes – *Italy*

Dried Sausage with Porcini mushrooms.

◊ Bresaola – *Uruguay*

Humanely raised beef is rubbed with salt and spices and dry cured to a shockingly red finish. The flavor is incredibly delicate, with strong notes of clove, and a floral finish

◊ Prosciutto di Parma – *Italy*

The rosy red meat and luscious cream-colored fat of Prosciutto di Parma have made it a favorite the world over. Sweet and nutty with an unmistakably heady aroma

◊ Chorizo – *Spain*

This is a mixture of coarsely ground pork meat blended to a mixture of spices, including paprika which lends it a red coloring.