



❖ ARTISAN CHEESE PLATE ❖

SELECTION OF 3 15
SELECTION OF 5 23

BRILLAT SAVARIN

NORMANDY, FRANCE - AGED 2 WEEKS
*soft pasteurized cow's milk cheese,
buttery triple cream Brie, soft natural rind*

OSSAU IRATY

NORTHERN BASQUE COUNTRY - AGED 90 DAYS
*pasteurized ewe's milk cheese,
creamy & nutty flavor, white moldy tart rind,
medium firm texture*

MIMOLETTE

LILLE, FRANCE - AGED UP TO 2 YEARS
*pasteurized cow's milk cheese,
hazelnut-like flavor, annatto coloring,
hard texture*

CROTTIN DE CHAVIGNOL

CHAVIGNOL, FRANCE - AGED 1 MONTH
*raw goat's milk cheese,
slightly nutty flavor, soft ripened semi-firm cheese*

FOURME D'AMBERT

AUVERGNE, FRANCE - AGED 2-4 MONTHS
*raw cow's milk bleu cheese,
injected with Vouvray wine,
creamy, salty & slightly sweet,
semi-firm texture*

❖ DIGESTIFS ❖

FONSECO

Tawny Port

QUINTA DE LA ROSA

Ruby Port

QUINTA DE LA ROSA

Tawny Port

KING ESTATE

Vin Glacé - Pinot Gris

FAR NIENTE

Dolce

