



PREFACE TASTING PLATES

- I. *Bacon & Eggs/Ginger Ketchup {3}7
- II. Tempura Oysters Rockefeller{3}II
- III. ^vTempura Gouda & Grapes/Hibiscus {3}7
- IV. *Sesame Tuna "Cannoli" {3} 9
- V. Sampler for "ONE" {1 of Each} 13



CHEESES

3 oz 12 ● 5 oz 16 ● 8 oz 19

accompanied with seasonal jams/fruits/honey

SOFT

- I. Coupole Bouche.....Vermont
Cow/Bright/Clean/Creamy
- II. Red Top..... Georgia
Goat/Ash/Bright/Grassy
- III. Green Hill Georgia
Cow/Grass/Buttery

SEMI

- I. Manchester Goat Vermont
Goat/Nutty/Tangy/Woody
- II. Thomasville Tomme Georgia
Cow/Rich/Buttery/Tangy Finish
- III. Drunken Goat.....Spain
Goat/Mild Smooth/Fruity Finish
- IV. Asher Blue Georgia
Cow/Pungent/Earthy/Grassy

FIRM

- I. Karst CellarsVermont
Cow/Sweet/Nutty/Cave Aged
- II. Beecher's Aged Cheddar Washington
Cow/ Slight Bite/ Nutty/Aged 15 Months
- III. Rembrandt Gouda Holland
Cow/ Butterscotch /Honey/12 Months



CHARCUTERIE PLATTER

● 17 ●

accompanied with mustard , pickled fruits, & vegetables

- I. Wild Boar Salami California
Pork/Earthy/Light Spice
- II. Red Wine SopressataItaly
Pork/Mild
- III. Herb SalamiItaly
Pork/French Herbs/Light Salt
- IV. Speck.....Italy
Pork/Delicately Smoked/Sweet

Add Ibérico de Bellota HamSpain <i>Acorn Fed Pork/Rich/Nutty Flavor</i>
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● {1/2 oz} 10 Supplement ●

