



PREFACE TASTING PLATES

- I. *Bacon & Eggs/Ginger Ketchup {3} 7
- II. Tempura Oysters Rockefeller{3} 8
- III. ^vTempura Gouda & Grapes/Hibiscus {3}..... 7
- IV. Shrimp Potstickers 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. Humboldt FogCalifornia
Goat/Floral/Cirtus/Ash
- II. Coupole Vermont
Goat/Mild/Nutty/Dense
- III. Green HillGeorgia
Cow/Grass/Buttery

SEMI

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

FIRM

- I. Alpha Tolman Vermont
Cow/Buttery/Nutty/Fruity
- II. Karst Cellars Vermont
Cow/Sweet/Nutty/Cave Aged
- III. Beecher's Aged CheddarWashington
Cow/ Slight Bite/ Nutty/Aged 15 Months



CHARCUTERIE PLATTER

●17●

accompanied with mustard , pickled fruits, & vegetables

- I. Wild Boar SalamiCalifornia
Pork/Earthy/Light Spice
- II. Chorizo Spain
Pork/Smokey/Red Pepper/Pimentón
- III. Herb Salami Italy
Pork/French Herbs/Light Salt
- IV. Speck Italy
Pork/Delicately Smoked/Sweet

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