

PREFACE TASTING PLATES

- I. *Bacon & Eggs/Ginger Ketchup {3}.....7
- II. Tempura Oysters Rockefeller{3}..... II
- III. Tempura Gouda & Grapes/Hibiscus {3}7



CHEESES

3 oz 16 ● 5 oz 20 ● 8 oz 24

accompanied with seasonal jams/fruits/honey

SOFT

- I. Green Hill Georgia
Cow/Sweet/Grassy/Brie
- II. Coupole GoatVermont
Goat/Creamy/Bold/Smooth
- III. La TurItaly
Cow, Goat, & Sheep Blend
Creamy/Grassy/Buttery/Earthy

SEMI

- I. Thomasville Tommé Georgia
Cow/Mellow/Buttery/Smooth
- II. Drunken GoatSpain
Goat/Mild Smooth/Fruity Finish
- III. Asher Blue Georgia
Cow/Pungent/Earthy/Grassy

FIRM

- I. Iberico..... Spain
Cow & Goat Blend/Rich/Bold
- II. Barely Buzzed Utah
Cow/Full/Smooth/Butterscotch/Caramel
- III. Alpha TolmanVermont
Cow/Buttery/Nutty/Fruity



CHARCUTERIE PLATTER

● 19 ●

accompanied with mustard, pickled fruits, & vegetables

- I. Wild Boar Salami..... California
Pork/Earthy/Light Spice
- II. Chorizo Spain
Pork/Smokey/Red Pepper/Pimentón
- III. Herb SalamiItaly
Pork/French Herbs/Light Salt
- IV. Spicy CalabreseItaly
Pork/Red Pepper/Wine/Paprika
- V. LBF Lardo..... Georgia
Pork/Cured/Salty/Herbs
- VI. Prosciutto.....Italy
Pork/Cured/Salty

Add Ibérico de Bellota HamSpain
Acorn Fed Pork/Rich/Nutty Flavor

● {1/2 oz} 10 Supplement ●