

PREFACE • 8 •

- I. *Bacon & Eggs/Ginger Ketchup {4}
- II. Tempura Gouda & Grapes/Hibiscus {4}
- III. Buffalo Sweetbreads {4}



CHEESES

3 oz 16 • 5 oz 20 • 8 oz 24

accompanied with seasonal jams/fruits/honey

SOFT

- I. Coupole Goat Vermont
Goat/Creamy/Bold/Smooth
- II. La Tur Italy
*Cow, Goat, & Sheep Blend
Creamy/Grassy/Buttery/Earthy*
- III. Cablanca.....Holland
Goat/Mild Creamy/Well Rounded

SEMI

- I. Thomasville Tommé Georgia
Cow/Mellow/Buttery/Smooth
- II. Drunken GoatSpain
Goat/Mild Smooth/Fruity Finish
- III. Cocoa Cardona Wisconsin
Goat/Cocoa Rubbed/Delicate

FIRM

- I. Karst Cellars Vermont
Cow /Rich/Buttery/Nutty
- II. Barely Buzzed Utah
Cow /Full/Smooth/Butterscotch/Caramel
- III. Midnight Moon..... California
Goat/Nutty/Buttery/Caramel Finish



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. Spicy Calabrese Italy
Pork/Red Pepper/Wine/Paprika
- IV. Duck Pastrami..... Georgia
Duck/Cured/Peppered/Smokey
- V. Prosciutto..... Italy
Pork/Cured/Salty

Add Ibérico de Bellota Ham Spain
Acorn Fed Pork/Rich/Nutty Flavor
• {1/2 oz} 10 Supplement •