

P R E F A C E • 8 •

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



C H E E S E S

3 oz 16 • 5 oz 20 • 8 oz 24

accompanied with seasonal jams/fruits/honey

S O F T

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

S E M I

- I. Shakerag BlueTennessee
Cow/Pungent/Earthy/Grassy
- II. Red Dragon..... Great Britain
Cow/Cheddar/Mustard/Ale

F I R M

- I. Cabot Clothbound.....Vermont
*Cow /Deep/Brothy Character/
Salt-Caramel Finish*
- II. Midnight Moon..... California
Goat/Nutty/Buttery/Caramel Finish



C H A R C U T E R I E P L A T T E R

• 1 9 •

accompanied with mustard, pickled fruits, & vegetables

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

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