

PREFACE • 8 •

- I. *Bacon & Eggs/Ginger Ketchup {4}
- II. Tempura Gouda & Grapes/Hibiscus {4}
- III. Steamed Shrimp Potstickers/Kabayaki Glaze {3}
- IV. Tuna Tacos {3}
- V. Sampler for "ONE" {1 of Each}



CHEESES

3 oz 16 • 5 oz 20 • 8 oz 24

accompanied with seasonal jams/fruits/honey

SOFT

- I. La Tur Italy
Cow, Goat, & Sheep Blend
Creamy/Grassy/Buttery/Earthy
- II. Green Hill Georgia
Cow/Sweet/Grassy/Brie

SEMI

- I. Shakerag Blue Tennessee
Cow/Pungent/Earthy/Grassy
- II. Red Dragon Great Britain
Cow/Cheddar/Mustard/Ale
- III. Tête de Moine Switzerland
Raw Cow/Tangy/Tart

FIRM

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



CHARCUTERIE PLATTER

• 19 •

accompanied with mustard, pickled fruits, & vegetables

- I. Herb Salami Italy
Pork/French Herbs/Light Salt
- II. Chorizo Spain
Pork/Smokey/Red Pepper/Pimentón
- III. Spicy Calabrese Italy
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 •