

# 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. Drunken Goat ..... Spain  
*Goat/Tangy/Creamy/Fruity*
- III. 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. Iberico ..... Spain  
*Cow/Sheep/Goat/Tart/Buttery*
- III. Midnight Moon ..... California  
*Goat/Nutty/Buttery/Caramel Finish*
- IV. Irish Porter Cheddar ..... Ireland  
*Cow/Chocolatey/Rich/Tangy*



## 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 <i>Acorn Fed Pork/Rich/Nutty Flavor</i> • {1/2 oz} 10 Supplement •
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