

PREFACE • 8 •

- I. *Bacon & Eggs/Ginger Ketchup {4}
- II. Tempura Gouda & Grapes/Hibiscus {4}
- III. Shrimp Lumpia/Kabayaki Glaze {2}
- 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. Bonne Bouche Spain
Goat/Creamy/Piquant
- 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. Drunken Goat Spain
Goat/Tangy/Creamy/Fruity

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



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. Soppressata 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 •