

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. Dancing Fern.....Tennessee
Raw Cow/Salty/Walnut/Shiitake
- II. Snow Camp.....North Carolina
Cow & Goat/Salty/Buttery/Creamy
- III. Humboldt Fog.....California
Goat/Buttermilk/Cream/Citrus
- IV. La TurItaly
*Cow, Goat, & Sheep Blend
Creamy/Grassy/Buttery/Earthy*
- V. Green HillGeorgia
Cow/Sweet/Grassy/Brie

SEMI

- I. Shakerag Blue.....Tennessee
Cow/Pungent/Earthy/Grassy
- II. Red Dragon.....Great Britain
Cow/Cheddar/Mustard/Ale
- III. Drunken GoatSpain
Goat/Tangy/Creamy/Fruity

FIRM

- I. Cabot ClothboundVermont
*Cow /Deep/Brothy Character/
Salt-Caramel Finish*
- II. IbéricoSpain
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 SalamiItaly
Pork/French Herbs/Light Salt
- II. Chorizo.....Spain
Pork/Smokey/Red Pepper/Pimentón
- III. Soppressata.....Italy
Pork/Red Pepper/Wine/Paprika
- IV. ProsciuttoItaly
Pork/Cured/Salty
- V. Wild BoarCalifornia
Pork/Earthy/Light Spice

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

Add Pork Bresaola.....Columbus GA
Juniper/Peppercorn/Coriander
● {1/2 oz} 5 Supplement ●