

P R E F A C E • 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}



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

S E M I

- I. Asher Blue Georgia
Cow/Pungent Mushroom/Salty Finish
- II. Red Dragon..... Great Britain
Cow/Cheddar/Mustard/Ale
- III. Drunken Goat Spain
Goat/Tangy/Creamy/Fruity

F I R M

- I. Snow White Cheddar..... Wisconsin
Goat/Creamy White/Earthy
- II. Ibérico Spain
Cow/Sheep/Goat/Tart/Buttery

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 Salami Italy
Pork/French Herbs/Light Salt
- II. Chorizo Spain
Pork/Smokey/Red Pepper/Pimentón
- III. Southern Smash Salami Georgia
Pork/Hazelnut/Light Salt
- 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} Supplement •
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Add Beef Bresaola..... Columbus GA <i>Juniper/Peppercorn/Coriander</i> • {1/2 oz} Supplement •
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