

# 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*
- III. Nickajack. .... Tennessee  
*Cow Raw Milk/Aged 60 Days*  
*Hard Cider Brine/Buttery/Apple*
- IV. Dancing Fern. .... Tennessee  
*Cow Raw Milk/Aged 60 Days*  
*Buttery/Shitake Mushroom/Walnuts*

### 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

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*accompanied with mustard, pickled fruits, & vegetables*

- I. Sopressata Picannte ..... Italy  
*Pork/Spicy*
- II. Finochietta..... Illinois  
*Pork/Fennel Pollen/Celery*
- III. Tartufo Salami ..... Italy  
*Pork/Black Truffle*
- IV. Prosciutto ..... Italy  
*Pork/Cured/Salty*

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

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Add Beef Bresaola ..... Columbus GA  
*Juniper/Peppercorn/Coriander*  
• {1/2 oz} Supplement •

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