

## P R E F A C E • 8 •

- i. \*Bacon & Eggs/Ginger Ketchup {4}
- ii. Tempura Gouda & Grapes/Hibiscus {4}
- iii. Contemporary Shrimp Cocktail {3}
- iv. Chicken Taco/Chipotle Cream {4}
- 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

### soft

- i. Brebrousse D'Argental ..... France  
*Sheep/Creamy/Nutty*
- ii. Green Hill Brie ..... Georgia  
*Cow/Buttery/Silky*

### semi

- i. Shakerag Blue ..... Tennessee  
*Cow/Pungent Mushroom/Salty*
- ii. Red Dragon ..... Great Britain  
*Cow/Cheddar/Mustard/Ale*
- iii. Thomasville Tomme ..... Georgia  
*Cow/Earthy/Creamy*
- iv. Drunken Goat ..... Spain  
*Goat/Sharp/Tangy*

### firm

- i. Tillamook Sharp Cheddar ..... Oregon  
*Cow/9 Months Aged/Creamy/Slightly Sharp*
- ii. Ibérico ..... Spain  
*Cow/Sheep/Goat/Tart/Buttery*
- iii. Cabot Clothbound ..... Vermont  
*Cow/Carmel/Nutty/Crumbly*
- iv. Manchego ..... Spain  
*Sheep/Aged 6 Months/Nutty*

## C H A R C U T E R I E P L A T T E R



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accompanied with mustards,  
pickled shrimp & vegetables

- i. Sopressata Picannte ..... Alabama  
*Pork/Spicy*
- ii. Prosciutto Di Parma ..... Italy  
*Pork/Salty/Aged 12 Months*
- iii. Chorizo ..... Spain  
*Pork/Mild*
- iv. Finochetta ..... Alabama  
*Fennel/Anise/Sweet/Aromatic*
- v. Cherry Pie Salami ..... Alabama  
*Pork/Cherry/Mild*

Add Ibérico de Bellota Ham ..... Spain  
Acorn Fed Pork/Rich/Nutty Flavor

• {1/2 oz} Supplement •

•10•