

## Cheese Selections

Single cheese	8.
Selection of three cheeses	22.
Selection of five cheeses	38.
Tasting of all cheeses	95.

### Blue Cheeses

**Bleu d'Auvergne**, candied kumquats  
(Auvergne, France) – Cow's milk, creamy, strong finish, moist texture

**Grevenbroecker**, Il Caratello aged balsamico  
(Hamont-Achel, Belgium) – Cow's milk, creamy, grassy sweetness, earthy spice

### Goat's Milk Cheeses

**Clochette**, cherry chutney  
(Poitou, France) – A bell-shaped classic, smooth & dense, mild & creamy

**Valencay**, yuzu marmalade  
(Loire Valley, France) – Ash covered, smooth & dense, citrus undertones

**Tome du Haut Languedoc**, rose petal jam  
(Languedoc, France) – Raw milk, rustic, semi-hard, rich, grassy & earthy

### Sheep's Milk Cheeses

**Idiazabal**, membrillo  
(Navarra, Spain) – Raw milk, firm, buttery, full flavored, smoked rind

**Pecorino Pepato**, roasted peppers  
(Sicily, Italy) – Slightly firm, supple texture, studded with black peppercorns

### Cow's Milk Cheeses

**Raschera**, pickled cherries  
(Piemonte, Italy) – Fudgy texture, raw milk, slightly sweet & salty

**Pierre Robert**, red grapes  
(Seine-et-Marne, France) – Triple cream, bloomy rind, sweet, buttery, smooth

**Époisses**, sliced apples  
(Côte-d'Or, France) – Pungent, washed rind, creamy, full flavored

### Mixed Milk Cheeses

**La Tur**, medjool dates  
(Piemonte, Italy) – Cow, goat & sheep's milk, creamy, earthy, rich mouth feel

**Agour**, marinated olives  
(Pyrenees, France) – Goat & sheep's milk, semi firm, smooth texture, mild flavor

**Rosso Di Langa**, marcona almonds  
(Piemonte, Italy) – Cow & sheep's milk, creamy, washed rind, colored with annatto seed