

Artisan Cheeses

Served with Fruits and Nuts

3 cheeses—15

5 cheeses—20

Vella Jack (California) *Cow Milk, Hard, Cocoa-rubbed rind*

Piave (Italy) *Cow Milk, Semi-firm, Natural rind*

P'tit Basque (France) *Sheep milk, Med. texture, Natural rind*

Pecorino Grand Cru (Italy) *Sheep Milk, Semi-firm, Natural rind*

Fiscalini Bandage-Wrapped Cheddar (California)
Cow Milk, Semi-firm, Bandage-wrapped Cheddar

Redwood Hill Farm (California)
Smoked Goat Cheddar, Semi-firm, Natural rind

Manchego (Spain) *Sheep milk, Semi-firm, Hard rind*

Brie (France) *Cow milk, Soft, Blooming rind*

Gruyère (Switzerland) *Cow milk, Semi-firm, Natural rind*

Humboldt Fog (California) *Goat milk, Soft, Blooming rind*

Époisses (France) *Cow milk, Soft & Runny, Washed rind*

Tome des Bauges (France) *Raw Cow Milk, Med-firm, Natural rind*

San Andreas (California) *Sheep milk, Semi-firm, Natural rind*

Roaring Forties (Australia) *Cow milk, Blue, Med. texture*

Gorgonzola (Italy) *Cow milk, Blue, Soft*

Fourme D'Ambert (France) *Cow milk, Blue, Semi-soft*

Stilton (England) *Cow milk, Blue, Semi-soft*

Roquefort (France) *Sheep Milk, Blue, Med. texture*

Cheese “Flights”

*Order any flight,
and the kitchen will add a bonus cheese
(Chef's choice)*

Flight of 5 cheeses—20

World Tour

San Andreas (California) **Gruyère** (Switzerland)

Pecorino Grand Cru (Italy) **Stilton** (England)

Roaring Forties (Australia)

The Cheese Aficionado

Époisses **Fiscalini Bandage-Wrapped Cheddar**

Humboldt Fog **Tome des Bauges**

Fourme D'Ambert

Training Wheels

Piave **P'tit Basque**

Gorgonzola **Gruyère**

Redwood Hill Cheddar

The Blues

Fourme D'Ambert **Gorgonzola**

Roquefort **Roaring Forties**

Stilton