

A S S O R T E D P L A T T E R S

A - Choice of three \$14

B - Choice of five \$22

C - Choice of eight \$30

D - Choice of three & F5 Flight \$33

C H E E S E

1. **Aged Manchego:** Spanish - Raw Sheep's milk – Firm - Very silky with more than slight tang and bite. Yet, it seems to melt on the tongue.
2. **Shropshire Blue:** British - Pasteurized Cow – Soft - Full flavored un-pressed saffron infused with distinctive blue veining and intense flavor.
3. **Tête de Moine:** Swiss - Raw Cow – Shaved - Meaning the "monk's head", intense fruity flavor and smooth texture.
4. **Morbier Yellow:** French - Raw Cow – Soft - A rich smooth buttery texture with a unique savory ash line for a distinctive look and style.
5. **Aged Parmigiano Reggiano:** Italian-Raw Cow-Hard - Sweet, salt, spice and nuttiness that fill your mouth with a little crunch and a caramel finish.
6. **French Brie:** French - Pasteurized Cow – Soft - Very mild, unassuming, creamy and 60% butterfat.
7. **Bucheron:** French - Pasteurized Goat - Semi Soft - Soft, flaky paste with a white bloomy rind and a very assertive flavor that sharpens with age.
8. **Herb Goat Cheese:** French - Raw Goat – Creamy - Special blend of fresh herbs, spices and lemon for a creamy savory experience.
9. **Valdeon:** Spanish - Pasteurized Cow & Goat – Soft - A strong slightly spicy flavored blue with heavy veining wrapped in sycamore leaves.

C H A R C U T E R I E

10. **Beef Saucisson:** French - Spicy Beef Salami
11. **Saucisson Sec:** French - Hard Pork Salami
12. **Duck Liver Paté:** French - Mousse of Duck Liver
13. **Bresaola:** Italian - Dry Salt Cured Beef
14. **Sopressata:** Italian - Sweet Hard Pork Salami
15. **Prosciutto Di Parma:** Italian - Salt Cured Pork

**Served with fresh berries, guava paste
caper berries and toasted bread**