



The Tasting Room  
WINE CAFE®

## **CHEESES**

**Served with Marcona almonds, baguette**

Choice of One: 8 | Two: 12 | Three: 18

### **Cow**

#### **Baby Belletoile**

*France: triple cream brie, rich and mellow in flavor, soft*

#### **Barley Buzzed**

*Beehive Dairy, Utah, USA: coffee and lavender-rubbed cheddar, firm*

#### **Texas Cheddar Gold**

*Veldhuizen Family Farms, Dublin, TX: raw milk*

#### **Marieke Gouda**

*Wisconsin: raw milk*

#### **Point Reyes**

*Point Reyes: blue raw milk*

### **Goat**

#### **Bucheron**

*France: originally Loire Valley, soft, creamy center*

#### **Chabrin**

*Pyrenees Mountains, France: pasteurized milk, smooth creamy finish, firm*

#### **Pantaleo**

*Sardinia, Italy: sweet flavor with hints of citrus, aged 100 days, firm*

#### **Cheesy Girl "Buff"**

*Seeley, TX: slightly aged, lively chevre, with earthy undertones, soft*

### **Sheep**

#### **Zamorano**

*Spain: full, deliciously gamey, sheep's milk flavor yet melts in your mouth, firm*

#### **Pecorino-Toscana**

*Tuscany, Italy: DOC controlled, nutty with a hint of salt on the palate, firm*

#### **Ossau-Iraty**

*Basque region France: AOC controlled, sweet, buttery flavors, firm*



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## **SALUMI**

### **SALUMI AND CURED MEATS**

Choice of One: 8 | Two: 12 | Three: 18

#### **Prosciutto di Parma**

Parma, Italy: salted, dried, cured ham - aged for up to two years

#### **Genoa**

Genoa, Italy: beef and pork blend, seasoned with black and white peppercorns

#### **Speck**

Alto Adige Region of Italy: cold smoked and dry-cured for five months

#### **Coppa**

Calabria, Italy: marbled pork shoulder cured in sugar and salt -  
aged for up to eight weeks

#### **Spanish Chorizo**

Iberian Peninsula Spain: dry-cured pork spiced with pimento

#### **Bresaola**

Salted beef that has been aged two or three months

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**House made Black Hill Ranch Country Pate**  
**Scottish Smoked Salmon**

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### **Salumi and Cheese 26**

Chef's selection of salumi and cheese, served with Marcona almonds and membrillo

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