

Cheese Boards

Three Selections \$14 Five Selections \$18

Cheese Boards include Membrillo (Spanish quince paste), Kalamata olives, Marcona almonds and local artisan breads. Select from the following cheeses:

Three-Month Manchego

Cave-aged Manchego with a beautiful, buttery texture and nutty finish

Sottocenere

Cow's milk cheese studded with black truffle. Flavors of nutmeg, coriander, licorice, cloves and fennel

Gouda Oude Kaas

A rare 5-year aged Dutch Gouda with large crystals, a butterscotch flavor and intense nuttiness

Grafton 1-year Cheddar

From the family farm of Vermont, this creamy and robust cheddar is in a class of its own

Texas Lone Star Chevre

100% fresh goats milk, hand ladled in small batches with traditional methods

Belletoile Triple–Crème Brie

Belletoile Brie is recognized as the very best of French triple-crème brie. Made with 70% cream, it is mild and extremely smooth

Charcutrie

(Artisan Meats) \$18

This board includes: cornichions, roasted red peppers, Marcona almonds, Dijon mustard and French baguette

Speck

This specialty ham is cut from the hind quarter of an Italian hog, it is lightly smoked and seasoned for 22 weeks. Its intense dry-cured flavor makes it the most distinctive cured Mediterranean ham

Finocchiona Salami

Tuscan-style artisan salami made with pork shoulder and seasoned with fennel seeds. This is the Cadillac of Salume

Truffled Pate

Fresh duck liver pate studded with Italian black truffles. The ultimate luxury

Belletoile Triple– Crème Brie

Best of Both Worlds

Cheese and Charcuterie Combo \$21

A selection of **Sottocenere**, **Gouda Oude Kaas** and **Belletoile Triple-Crème Brie** paired with **Finocchiona Salami** and **Nueske's Smoked Duck Breast** Including: Marcona Almonds, Kalamata Olives, Dijon mustard and French Baguette

Extras

Marcona Almond Bowl	\$7	Truffled Pate	\$9
Kalamata Bowl	\$5	Extra Bread/Crackers	\$2
Almonds and Olives	\$6		

