

Please note:

All menus are provided as samples only. Information and prices are subject to change without notice. Please request a current menu from restaurant management to ensure receipt of accurate content.

		CHEESE
<b>SPREADABLE</b>		
<b>Green Hill Camembert</b>	cow's milk. rich, sweet & buttery. sweetgrass dairy, georgia.	
<b>Rouge Et Noir Brie</b>	cow's milk. creamy, delicate & buttery. california.	
<b>Bucheret</b>	goat's milk. aged. rich, tany & sharp. california.	
<b>Caña de Cabra</b>	goat's milk. tangy citrus & deep woods mushrooms. spain.	
<b>Truffle Tremmor</b>	goat's milk. ripened. earthy & velvety. cypress grove, ca.	
<b>UNIQUE</b>		
<b>Pierce Point</b>	cow's milk. muscato, bay leaf, fennel, clover. california.	
<b>Capricious</b>	goat's milk. aged. summer milk. gentle caramel. california.	
<b>Montcabrer</b>	goat's milk. aged. oil & charcoal rub. sweet & zingy. spain.	
<b>Florida Tomme</b>	cow's milk. aged. crumbly & salty. winter park dairy.	
<b>Roth's Private Reserve</b>	cow's milk. cocoa, espresso & sweet roasted nuts. wisconsin.	
<b>Sally Jackson's Renata</b>	renata the cow's milk. earthy, woodsy & grassy. washington.	
<b>RUSTIC</b>		
<b>Point Reyes Toma</b>	cow's milk. sweet & buttery. milky tang. california.	
<b>Idiazabal</b>	sheep's milk. rich & smokey. rubbed in paprika. spain.	
<b>Pastore Sini</b>	sheep's milk. firm texture. nutty finish. italy.	
<b>Shelburne's Cheddar</b>	cow's milk. rich & creamy. aged two years. vermont.	
<b>Challerhocker</b>	cow's milk. roasted peanuts & caramel. salty. switzerland.	
<b>Tete de Moine</b>	cow's milk. nutty, earthy & beefy. musty woods. switzerland.	
<b>BLUE</b>		
<b>Bleu Sunshine</b>	cow's milk. aged. high butterfat. fresh & salty. florida.	
<b>Roaring Forties</b>	cow's milk. notes of honey. plenty of moisture. australia.	

each cheese served with individual accompaniment and baguette 6 / ounce  
we recommend letting your cheeses come to room temperature to enjoy in their entirety

		DESSERT
<b>COMPOSED SWEET</b>		
<b>Honey White Chocolate Panna Cotta</b>	lavender, summer fruits, lemon balm ice cream	10
<b>Lemongrass Rice 'Brulee'</b>	blueberries, mango, espresso 'crunch', banana caramel ice cream	9
<b>Brown Butter Peach Bar</b>	rouge et noir brie, hazelnuts, basil, honey	11
<b>Brownie 'a la Mode'</b>	peanut butter crumble, white chocolate raspberry ice cream	9
<b>'Black Forest'</b>	devil's food cake, cherry compote, almond, creme de cerise liqueur	9
<b>COMPOSED CHEESE</b>		
<b>'Gateau Basque'</b>	petit basque sheep's milk cheese, smoked cherry, almond, brick dough	9
<b>Local Bleu Sunshine</b>	lemon poppy seed bread, raisin fennel relish, licorice root	9
<b>SCOOPED</b>		
<b>Sorbet Flavors</b>	limoncello poppyseed / coconut / spiced watermelon tequila	8
<b>Ice Cream Flavors</b>	white chocolate raspberry / pistachio / macadamia nut / vanilla bean / dark chocolate / banana caramel / bourbon roasted peach	8
<b>Milkshake</b>	made with your choice of ice cream	8

\*all desserts and cheese accompaniments may contain nuts