



CHEESE MENU



Accoutrements: Quince/Pâte De Fruits, Nuts, Honey, Fruit
\$7 each or three for \$18, five for \$30, seven for \$40

Epoisses

type: cow / pasteurized: yes / texture: soft/ rind: washed / flavor:
salty, bacony / aroma: pungent/ vegetarian: yes

Comté

type: cow/ pasteurized: no / texture: firm, grainy / rind: natural/ flavor:
fruity, nutty, salty, savory, smoky, sweet/ aroma: nutty/ vegetarian: no

Fourme d'Ambert

type: cow, blue/ pasteurized: yes. texture: creamy and supple/
rind: natural/ flavor: savory, sharp, smooth, tangy/ aroma: fruity,
strong, woody/ vegetarian: no

P'tit Basque

type: sheep/ pasteurized: yes/ texture: creamy, dry and smooth/
rind: natural/ color: ivory/ flavor: earthy, mild, nutty, pungent,
subtle, sweet/ vegetarian: yes

Ossau Iraty

type: sheep/ pasteurized: no/ texture: creamy, firm, grainy, oily /
rind: natural/ flavor: buttery, fruity, herbaceous, nutty/ aroma:
earthy, grassy/ vegetarian: no

Beaufort d'Alpage

type: cow/ pasteurized: no/ texture: dense, supple, creamy/
rind: natural/ flavor: honey, fruity, floral / aroma: sweet, lush
/ vegetarian: no

Mimolette

milk: cow/ pasteurized: yes/ texture: firm/ rind: natural/ flavor:
buttery, caramel, nutty, salty/ aroma: fruity / vegetarian: no

Brillat Savarin

milk: cow/ pasteurized: yes/ texture: creamy and dense/ rind:
mold ripened/ flavor: buttery, nutty, sour/ aroma: milky /
vegetarian: no