

DUETS OF CHEESE & WINE

18. for each with 3 oz. wine pairings
3 course tasting menu 50. / 5 course tasting menu 70.

SAINTE MAURE

Goat's Milk - Cave Aged, Loire Valley, France

Bourillon-d'Orleans, Vouvray, Loire Valley 2009

FROMAGE DU MARQUIS

Sheep's Milk - Soft Cheese Corsica France

Domaines des Braves, Régnié - Cru Beajolais 2010

ROBIOLA

Cow & Sheep's Milk - Washed Rind, Italy

Scarzello Barbera d'Alba, "Superiore", Piedmont 2007

IBORES

Goat's Milk - From Extremadura, Spain

Alonso del Yerro, Ribera del Duero 2008

PLEASANT RIDGE RESERVE

Cow's Milk - From Wisconsin

Dr. Frank Gewürztraminer, Finger Lakes, New York 2010

VACHERIN FRIBOUGEIS

Cow's Milk - From Switzerland

Pinot Gris, Hugel, "Classic", Alsace 2008

SCHARFE MAXX

Cow's Milk - Washed Rind, Canton Thurgau Switzerland

Zind-Humbrecht Muscat, Alsace 2009

TOMME DU BERGER

Goat & Sheep's Milk - Washed Rind, Provence France

Chapoutier, "La Ciboise", Luberon 2009

WINNEMERE

Cow's Milk - Washed Rind, Greensboro, Vermont

Riesling, Heinz Eifel, "Eiswein", Rheinhessen, 2009

LA PERAL

Cow's Milk - Light Blue, Asturias, Spain

Chateau Petite-Vedrines, Sauternes 2007

BAYLEY HAZEN BLUE

Cow's Milk - Blue, Vermont

Blandy's 10 year Malmsey Madeira

PERSILLE DU MALZIEU

Sheep's Milk - Blue, Roussillon, France

Churchills, Late-bottled Vintage Porto 2003