

## ASSIETTE DE FROMAGE

week of march 9<sup>th</sup>, 2009

per selection                      tasting of 3                      tasting of 5  
4    10    16

### COW

- montagnard** alsace, france  
*soft, mixed rind - mild to medium strength*
- brillat savarin** burgundy, france  
*soft, triple cream.*
- la sauvagine** quebec  
*soft, mixed rind, canadian cheese grand prix winner 2006*
- morbier fermier** jura, france  
*AOC, washed rind. full flavored, layered with ash in the middle*
- mont vully** fribourg, switzerland  
*thermized, firm, brushed with pinot noir as it ages.*
- cave aged gruyere** lucern, switzerland  
*sharp, firm, nutty, at least 1 year old*
- lincolnshire poacher** lincolnshire, england +0.75  
*Smooth, dense texture, with a sharp tang*
- piave vecchio** belluno, italy  
*sweet and nutty, with flavors reminiscent of a young reggiano*
- stilton - long clawson** nottinghamshire, england  
*crumbly, young and very blue.*
- bleu de laqueuille** auvergne, france  
*creamy, salty, robust, full flavored*

### GOAT

- chevrette** holland  
*creamy firm texture, mild goat flavor*
- taupiniere** perigord, france +2  
*ash covered, young fresh style, creamy flavor*
- chevre d'or** loire, france  
*smooth creamy texture, full goat taste*
- chevrot cendre** loire, france  
*ash covered, chalky texture, classic goat flavor*
- juliette** salt spring island, bc  
*ripened, creamy, full flavored*
- chevre buche** loire, france +0.75  
*ripened style, chalky texture, full goat flavor*

### MIXED MILK

- robiola a tri latti** puglia, italy +2  
*cow/goat/sheep. soft, rich creamy sour taste*
- boschetto tartufo** tuscany, italy +1.75  
*cow/sheep. young pecorino with white truffles*

 raw milk cheeses

## ASSIETTE DE FROMAGE

our cheeses are served with swiss bakery baguette and croccantini

### SHEEP

- pecorino toscano fresco** tuscany, italy  
*PDO, young pecorino, delicate flavor*
- p'tit basque** (basque) pyrénées, france +1  
*basque cheese, firm, creamy texture, subtle sheep flavor*
- brebiou** jurançon, pyrénées, france +1  
*creamy, brie like texture, barnyard flavors*
- tomme corsu vecchio** corsica, france +1.75  
*creamy-firm texture. aromatic, with a fruity, slightly salty flavor*
- pecorino pepato** sardignia, italy  
*firm, dry, salty, made with black peppercorns*
- roquefort société** aveyron, france +1.75  
*AOC. creamy texture. strong, salty, tangy flavor*

### HAVING TROUBLE DECIDING?

Let us know what you like, and we'll take care of the rest

- per selection     tasting of 3     tasting of 5

market price

### CHEESE ACCOMPANIMENTS

- quince paste (membrillo) 1<sup>50</sup>
- marcona almonds 2<sup>50</sup>
- bruyere honey 2
- tupelo honeycomb 2
- cornichons 1<sup>50</sup>
- silver onions 1<sup>50</sup>
- balsamic cipollini onions 2
- provencal olive mix 2
- pepperoncini 2
- kracher beerenauslese jelly 2<sup>50</sup>
- onion confit 2
- spicy lucques olives 1<sup>50</sup>
- cherries in marc de bandol 3
- vista d'oro fig & walnut preserve 1<sup>50</sup>
- granny smith apple 2
- butter - domestic 1 / french 3

## TASTINGS FLIGHTS

### bubbles

flight of 3 cheeses 10

- piave vecchio - belluna, italy - cow*
- boschetto tartufo - tuscan, italy - cow/sheep*
- chevrette - holland - goat*

cheese flight paired with selected tasting wine flight 20

- 06 antech - blanquette de limoux, grand reserve*
- n/v hungaria - grand cuveé, brut*

### unusual ones

flight of 3 cheeses 13

- robiola a tri latte - puglia, italy - cow/goat/sheep*
- mont vully - fribourg, switzerland - cow*
- tomme corsu vecchio - corsica, france - sheep*

cheese flight paired with selected tasting wine flight 26

- 05 gaia - thalassitis*
- 06 château d'avrillé - anjou-villages brissac*

### feeling blue

flight of 3 cheeses 11

- long clawson stilton - nottinghamshire, england - cow*
- roquefort société - aveyron, france - sheep*
- bleu de laqueuille - auvergne, france - cow*

cheese flight paired with selected tasting wine flight 26

- 02 quinta do crasto - late bottled vintage port*
- phillipe de delesvaux - clos de la guiberderie*

## german wine is good for you

flight of 3 cheeses 14

- robiola a tri latti - puglia, italy - cow/goat/sheep*
- taupiniere - perigord, france - goat*
- caved aged gruyere - lucern, switzerland - cow*

cheese flight paired with selected tasting wine flight 27.50

- 07 leitz - riesling, kabinett*
- 07 selbach-oster - zeltinger schlossberg, riesling, kabinett*

### old goat

flight of 3 cheeses 12

- chevre buche - loire, france - goat*
- chevrot cendre - loire, france - goat*
- crottin de chavignol - loire, france - goat*

cheese flight paired with selected tasting wine flight 21

- 07 domaine du clos du bourg - sauvignon de touraine*
- 06 domaine de la brasse - beaujolais-villages*

*this menu is printed on paper made from 100% post-consumer waste*

dinner 5pm - midnight / thur-mon  
seating is on a first come, first served basis  
18% gratuity added to parties of 8 or more



## CHARCUTERIE

- prosciutto di parma** italy 4<sup>50</sup>
- jamon serrano** redondo iglesias 'reserve', 12 month 4<sup>75</sup>
- la quercia rossa** heirloom prosciutto, iowa 5<sup>50</sup>
- jamon iberico de bellota** acorn fed, 36 month old 29
- fig & chestnut salami** moccia 5
- pate maison** country style pork pate. celeriac remoulade 8
- duck rillettes** cornichons, onion confit, mustard 10
- feature terrine** changes daily - market price

### GRAND TASTING PLATTER

selection of cheeses, charcuterie, accompaniments  
30 sm / 45 lg

## COLD

- poor man's caviar** eggplant dip 7
- butter lettuce salad** radishes, agredolçe vinaigrette 6
- watercress salad** beets, roasted shallot vinaigrette 7<sup>50</sup>
- cucumber salad**  
crottin de chavignol, lemon vinaigrette 10

## HOT

- daily soup** 7
- pommes frites** mayonnaise 4  
*add green peppercorn sauce or blue cheese dip +2*
- mac & cheese** 9
- croque monsieur**  
ham, gruyere and béchamel sandwich 9 *add salad or frites +4*
- croque madame**  
croque monsieur with a sunny side egg 10<sup>50</sup> *add salad or frites +4*
- fondue - au petit blend**  
served with cornichons, silver onions, bread cubes 18 sm / 35 lg  
*add fingerling potatoes +3 / add kielbasa +5*
- raclette**  
*choice of swiss or bc*  
served with cornichons, silver onions, potatoes 18  
*add bündnerfleisch +5 / add balsamic cipollini onions +2*
- tartiflette savoyarde**  
potatoes, lardons, onion, crème fraîche, reblochon 15