

fromage 5

soft

camembert rustique	pasteurized	normandie, france	creamy & mushroomy
riopelle de l'isle	pasteurized	isle-aux-grues, quebec	mild & earthy artisan brie
*brie de meaux	unpasteurized	ile-de-france, france	"the king of bries"
brillat-savarin	pasteurized	bourgogne, france	rich, sharp triple cream
st. andré	pasteurized	centre, france	silky, smooth & buttery
delice de bourgogne	pasteurized	bourgogne, france	triple cream, richest of soft

blue

le ciel de charlevoix	pasteurized	charlevoix, quebec	mildest, dense & silky
*bleu de gex	unpasteurized	jura, france	stilton style, earthy & firm
poplar grove tiger blue	pasteurized	naramata bench, bc	mild, dense & thin veined
bleu benedictine	pasteurized	st. benoit-de-lac, quebec	medium, drier & crumbly
*fourme d'ambert	unpasteurized	auvergne, france	lait cru, strong & smooth
st. agur	pasteurized	rhone alps, france	creamy, big blue pockets

medium & rind washed

le mont-jacob	pasteurized	saint-benoît, quebec	mild, buttery and creamy
tomme de montagne	unpasteurized	pyrennes, france	soft & smooth
*le baluchon	unpasteurized	st-anne-de-la-pérade, pq	buttery, light tart finish
*tête de moine	unpasteurized	jura, switzerland	rich, delicate florets
fleur d'aunis	pasteurized	la rochelle, france	grassy & earthy
maroilles	unpasteurized	nord, france	rind washed, strong
munster	unpasteurized	alsace, france	nutty, big classic alsace
epoisses	thermized	bourgogne, france	strong, huge nose

firm

*abondance	unpasteurized	savoie, france	soft & mildest of the firm
*alpindon	unpasteurized	lister, bc	organic, single herd
*vigneron	unpasteurized	swiss alps	"winemaker's cheese"
*gruyere 1 year old	unpasteurized	lucerne, switzerland	"the classic" cave aged
*comté montagne	unpasteurized	jura, france	cave aged 21 months
saenkanter gouda	unpasteurized	nord, holland	aged 5+ years, robust

aged cheddar

*avonlea cloth-bound cheddar	unpasteurized	avonlea, p.e.i.	nutty, lemony & long finish
tuxford & tebutt farmhouse	pasteurized	england	soft & creamy since 1780
armstrong 2 year	pasteurized	british columbia	fresh & bright
britannia 3 year	pasteurized	quebec	medium & strong
britannia 5 year	pasteurized	quebec	sharp & intense

*denotes raw milk

served with fresh baguette

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goat

saltspring island chevre	pasteurized	saltspring island, bc	light, fresh & citrusy
chevre buche	pasteurized	france	soft, dry & creamy
aged gouda	pasteurized	landera, holland	firm & robust
tomme de chevre au muscadet	unpasteurized	loire valley, france	rind washed, rich & long
*sainte-maure caprifeuille	pasteurized	loire valley, france	rich, nutty & sharp
chevre noir aged 2 years	pasteurized	chesterville, quebec	full, nutty & creamy

sheep

le brebiou	pasteurized	pyrenees, france	fresh, smooth & big nose
p'tit basque	pasteurized	pyrenees, france	velvety, medium texture
manchego aged 1 year	pasteurized	la mancha, spain	salty, smooth & sharp
*roquefort societe	unpasteurized	aveyron, france	rich, blue powerhouse
tomme corsu vecchiu	pasteurized	corsica, france	rich, long, buttery finish

goat, sheep & cow

gran capitan	unpasteurized	la mancha, spain	rustic, firm & fruity
valdeon blue	unpasteurized	leon, spain	wrapped in sycamore

buffalo (8)

natural pastures	unpasteurized	courtney, bc	light, firmer style
campania felix	unpasteurized	caserta, italy	rich, creamy & fresh

sides

toasted almonds	2	fig jam	2
truffled butter	2	cerignola olives	2
bacon jam	2	honey	2

sherry

lustau los arcos dry amontillado	7
gonzalez byass el rocio manzanilla	7
gonzalez byass oloroso nutty solera	7
lustau east india solera	9
alvear solera 1927	15

porto

taylor fladgate fine white	7
quinto do crasto '04 lbv	8
kopke colheita '97	15
smith woodhouse '80	22
niepoort '07	29

vin doux

pillitteri estates '06 vidal icewine	9
jaboulet beaumes de venise '07 muscat	9
chateau d'armajan '03 sauternes	13
chateau dereszla '03 tokaji	22

digestifs

jaco poli grappa di moscato	16
pere magloire calvados	10
calvados morin v.s.o.p.	12
torres 10 year old brandy	6
bisquit camarade cognac	6
hennessy v.s. cognac	12
chateau de laubade armagnac v.s.o.p.	10