

Cheese Menu

June 22nd-July 1st, 2006

Three selections 9.50 Each additional selection 2.50

Cow's Milk Cheeses

Guilloteau Fromager d'**Affinois**(Pellusin)

an ultra creamy double cream from the Rhone

recommended wine pairing: Le Chartreuse de Coutet Sauternes

Cordisco **Caciocavallo** Silano D.O.C.(Apulia)

a pulled, lightly smoked D.O.C. artisan cheese from the heel of Italy's boot

recommended wine pairing: Clos des Pauilles Banyuls

Tete de Moine, Bellelay(Switzerland)

An aged, spicy & piquant alpine monastery cheese

recommended wine pairing: Cossart Gordon 1990 Bual Madeira

King Island's "Roaring Forties" **Blue Cheese**(Australia)

a pungent, intense blue with a buttery texture & bright fruit notes

recommended wine pairing: Graham's 20yr Tawny port

or

Anselmann "Ortega" Trockenbeerenauslese

Variety Milk Cheeses

Federlands **Gjetost**(Sweden)

rich, complex, caramelized flavors, traditional Scandinavian breakfast cheese

blended from cow, goat & sheeps milk

recommended wine pairing: Tora Albola 2001 Don PX Montilla

Redwood Hill Farms **Camellia**(Sonoma County)

smooth, creamy, faintly sweet Camembert-style soft-ripened goat cheese

recommended wine pairing: Quady "Electra" Orange Muscat

Mitica **Murcia Curado** "Naked Goat"(Montesinos, Jumilla)

an aged Spanish goat's milk cheese with a salty, piquant flavor

recommended wine pairing: Valdespino's "H&G" Rare PX Cream Sherry

Cooperativa Agricola **Manchego**(Spain)

a hard, 14 month aged sheep's milk cheese from the plains of La Mancha,

nutty, salty & tangy, with tartrate crystals in the paste

recommended wine pairing: Settecieli Vin Santo

or

Hardy's "Whisker Blake" 8yr tawny "port" style

cheese meister/owner: daniel clayton managing chef: habib jacifi