

Cheese Menu

First selection 5 additional selections 3 each

Andante Whimsy(Petaluma)

every once in a while, Soy young is tempted to produce a hard, aged goat cheese!

pairing: Al Muvedre **Alicante** or Cedar Mountain **Viognier port**

Coop Serra de Estrella "Torta la Serena"(Extremadura)

thistle coagulated sheeps milk cheese, sweet butter flavors, very rich

pairing: York Creek **Touriga Rose** or Arvay **Tokaji "Sweet Life"**

Jean d'Alois Mahon Reserva(Menorca)

pungent Spanish lactic curd cheese, cheddar-like texture, bright salty flavor

pairing: Lorinon **Rioja** or Lustau "Emilin" **Moscatel**

Queso Fuente Los Angeles Valdeon(Cantabria)

rich, complex Spanish blue, chestnut leaf wrapped, blend of cow, goat & sheeps milk

pairing: Fuentespina **Ribera del Duero** or Blandy's **10yr Malmsey**

Redwood Hill Camellia(Sebastopol)

aged camembert style goat's milk cheese, meltingly soft, deep milk & mineral flavors

pairing: Jewel **Viognier** or Home Farm **Muscat Blanc**

SICA Ombra (Catalunya)

hard, full flavored mountain sheeps milk cheese with a soft, sweet finish

pairing: York Creek **Touriga Rose** or Arvay **Tokaji "Sweet Life"**

Sparkenhoe Red Leicester(Upton Leicestershire)

raw cow's milk farmhouse cheese, cheddar-style, warm stone fruit & mushroom notes

pairing: Mauritson "Rockpile" **Zinfandel** or Haut Charmes **Sauternes**

Synnøve Gudbrandsdalsost(Norway)

a rich caramelized whey cheese with deep malt & caramel flavors & tangy finish

pairing: Bridlewood **Syrah** or Toro Albola **Don PX**

Quercino Robiola Langhe (Piemonte)

Classic Italian triple cream blend of cow, sheep & goat's milk, exceedingly rich & powerful

pairing: Il Circo **Erbaluce** or Ipsus **Passito de Pantellaria**

Tumalo Farms Fenacho(Bend, Oregon)

Supple goat's milk cheese studded with fenugreek seeds, rich almond & butter flavors

pairing: Bokisch **Albarino** or Quady "Ellysium" **Black Muscat**

**wine pairings available by the glass
or "create your own" flight**