

CREATE YOUR OWN CHEESE PLATTER

[Saint Andre -France –Cow](#) Very big buttery flavor, rich, creamy silky with a hint of mushroom in the finish.

[Brillo di Treviso—Italy -Sheep](#) Semi-soft white cheese bathed in Barbera red wine giving it a tart, fruity flavor. Exquisite handmade specialty cheese.

[Cahill's Irish Whiskey Cheddar– Ireland -Cow](#) The flavor is typically cheddar like, with beefy notes mingling with an underlying fruitiness which is only accentuated by the addition of whiskey.

[Petite Basque– France -Sheep](#) Unbelievably nutty, olivey, fruity, mild and sweet with a floral herbaceous flavor.

[Danish Blue– Wisconsin –Cow](#) Rich and creamy with spidery blue-green veins webbing throughout. Well rounded flavor, piquant and fruity.

[Laura Chenel Fresh Chevre– Sonoma –Goat](#) Pillows of soft, tangy, creamy cheese, white as chalk with a tang that says “goat” but quietly.

[Jarlsberg—Norway –Cow](#) Rich , buttery, smooth and creamy with a nutty flavor that is mild and slightly sweet.

[Drunken Goat—Spain—Goat](#) Semi-soft, mildly goatee, its taste is pleasantly acidic, with a hint of sweetness and a smooth finish.

[Camembert—France—Cow](#) Semi-soft with hints of mushrooms, mild creamy taste, when ripe the flavors intensity.

[Gouda—Holland– Cow](#) It has a mild ,nutty flavor; texture is slightly creamy with a piquant aroma.



PICK 3.....12.95

PICK 6.....19.95

PICK THEM ALL...29.95

