

COW

Blythedale Camembert, VT
*Hand Ladled, Sweet and Creamy
Earthy Aroma*

**Fiscalini Bandage-Wrapped
Cheddar, Modesto**
*World Class Cheddar from the
Central Valley, Sharp Onset,
Bright, Fruity Balance*

Pleasant Ridge, Reserve, WI
*Seasonal American Original,
Pasture-Fed, Nutty, Complex,
Long, Aged Finish*

Wynendale, BE
*Smooth, Full Cream Suppleness,
Slightly Pungent, Notable Finish*

Comte, FR
*Elevated by Additional Affinage
To a Dense, Crystalline Elegance*

St. George, Santa Rosa
*Milky, Mellow Finish
Lingering Cheddar Flavor*

Red Hawk, Point Reyes
*A California Treasure,
Brine-Washed Triple Creme,
Strong Bark, Gentle Bite*

EWE

San Andreas, Sonoma
*Raw Milk, Farmstead Cheese,
Buttery, Rich, Refreshing*

Dante, WI
*Firm, Rich, Brown Butter and
Toasted Nut Flavors that Linger*

Amarelo de Beira Baixa, PT
*Complex Ewe and Goat Milk Mix,
Earthy, with a Tangy Finish*

Caruchon, FR
*Supple Texture, Strong Flavor
Pleasant Sheep Aroma*

Brebis Rossiniere, SW
*Raw Farmstead, Long-Lasting,
Deep, Rich Flavor*

GOAT

Valençay, France
*Fresh Loire Valley Cheese,
Airy, Citrusy, Soft, Mellow*

Tomme Dolce, Santa Rosa
*Alpine-Style, Sweet and Tangy,
Plum and Brandy Washed*

Sainte Maure de Touraine, FR
*Classic French Chevre, Citrusy Notes,
Intensifies with Age*

Andante Selection
*Our Featured Cheese from
this Iconic Creamery*

Quintao, PT
*From Indigenous Goats,
Bright and Spicy,
Studded with Peppercorns*

BLUE-VEINED

Bleu de Causses, FR
*Cow's Milk from Roquefort Country,
Moist and Savory*

Little Boy Blue, WI
*A Rare Sheep's Milk Blue,
Sweet and Tangy,
From Amish Country*

La Peral, Spain
*Lightly Blued, Asturian Cheese,
Enriched with Sheep's Cream*

Blu di Bufala, IT
*Smooth, Sweet, and Spicy
Long Barnyard Finish*

STINKY

Munster, FR
*An Alsacean Monastery Cheese,
Semi-Soft and Buttery*

Schloss, Marin County
*Smear Ripened,
Touch of Caramel,
Toasted Almond*

Tete de Moine, SW
*Intense Aroma, Nutty,
Beefy Flavor*

Forsterkase, SW
*Bound in Pinebark, Strong,
Woodsy Flavors, Creamy Pate,
Crunchy Rind*

Hudson Red, NY
*Washed Rind, Jersey Milk,
Fresh and Grassy,
Pungent Finish*

Epoisses, FR
*Quintessential Burgundian
Washed-Rind Cheese*

FLIGHTS

Progressive 17

Domestic 18

Blue Veined 17

Challenging 20

Eric's Stash 25