

LES FROMAGES

PETITE ASH CAMEMBERT

semi-soft ash ripened goat cheese - earthy, tangy, acidic

DÉLICE DE BOURGOGNE (p)

soft-ripened cow's milk brie - rich, creamy, buttery

RACLETTE DE MONTAGNE

semi-hard cow's milk cheese - creamy, nutty, fruity

TOMME DE SAVOIE

semi-firm cow's milk cheese - citrusy, mushroomy, nutty

COMTÉ

semi-hard cow's milk cheese - fruity, buttery, nutty

OSSAU-IRATY

semi-hard sheep's milk cheese - toasty, grassy, sweet

ÉPOISSES (p)

soft cow's milk cheese - meaty, salty, funky

FOURME D'AMBERT (p)

semi-hard blue cow's milk cheese - tangy, savory, earthy

PERSILLÉ DE RAMBOUILLET

Ash ripened goats milk blue - creamy, salty, tangy

BREBIROUSSE D'ARGENTAL (p)

soft-ripened sheep's milk cheese - buttery, mushroomy, sweet

SAINT MAURE

semi-soft goat's milk cheese - smooth, buttery, acidic

ALL CHEESES SERVED WITH MARCONA ALMONDS,
HONEY, & SEASONAL FRUIT PATE DE FRUIT
CHOOSE ANY THREE CHEESES FOR 22
FIVE FOR 31 / SEVEN FOR 40

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