



LES FROMAGES



TOMME CHEVRE ET BREBIS

soft-hard sheep and goat milk - nutty, caramel, umami

LA TUR

creamy cow, sheep and goat cheese - buttery, earthy, tangy

MIMOLETTE

firm cow's milk cheese - caramel, buttery, tangy

COMTÉ (U)

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

OSSAU-IRATY

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

FOURME D'AMBERT

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

SAINT ANGEL TRIPLE CREAM

creamy cow's milk cheese - sweet cream, buttery, umami



**ALL CHEESES SERVED WITH TOASTED
MARCONA ALMONDS & LOCAL HONEY
CHOOSE ANY THREE CHEESES FOR 22
FIVE FOR 31 / SEVEN FOR 40**

SOMM SELECTS

NEW AND EXCITING

LAMPYRES, CALENTU ROUGE, GRENACHE, ROUSSILLON, 2022

Lampyres established in 2016 is the passion project of François-Xavier Dauré. He is the fourth generation of his family to tend vines in Roussillon. Dauré often tend his vineyards hours before sunrise, using a headlamp to see. Neighbors joked he looked like a lampyre, or firefly: Domaine des Lampyres is named for this around the clock dedicatoin.

Calentu Rouge is 100% forty year old vine Grenache from a single parcel. 'Calentu' is a gem, a lighter extraction of the really high-quality Grenache at this domaine, one of the varieties that FX from Lampyres seems to understand best at this juncture in his career. Crystalline Grenache red fruit on nose and palate, with herbs and a touch of garrigue.

750ML: \$79

PERFECT PAIRS

MARCEL LAPIERRE,
Morgon, Gamay, 2022

Black Cherry, Violet, Raspberry

110

BEST WITH: DUCK CASSOULET OR PORK MILANESE

HERVÉ VILLEMADE, 'LES ACACIAS'
Cour-Cheverny, Romorantin, 2021

Nectarine, Almond, Quince, Yellow Apple

89

BEST WITH: TROUT AMANDINE OR MACARONI GRATIN

LES HAUTES TERRES, JOSÉPHINE CRÉMANT DE LIMOUX,
Chardonnay / Chenin Blanc / Mauzac, Limoux, Nv

Lush Pear, Ripe Stone Fruit, Toasted Sugar

83

BEST WITH: GRILLED SALMON OR FROMAGE

FRANÇOIS MIKULSKI,
Bourgogne Rouge, Pinot Noir, 2022

Blackberry Jam, Cranberry, Chocolate, Violet

145

BEST WITH: BOEUF BOURGUIGNON OR PÂTÉ DE CAMPAGNE

CHÂTEAU RESPIDE-MEDEVILLE, GRAVES ROUGE,
cabernet sauvignon / merlot, 2020

Red Currant, Cherry, Black Tea

145

BEST WITH: STRIP AU POIVRE OR STEAK TARTARE

CHÂTEAU FONROQUE, GRAND CRU CLASSÉ SAINT-ÉMILION,
merlot / cabernet franc, 2019

Black Plum, Chocolate, Fig, Raspberry

118

BEST WITH: STRIP AU POIVRE OR ONION SOUP GRATINÉE