Cheese...

"it is estimated that a quarter of life's pleasurable moments involve cheese"

Petit Basque- Aged Sheep's Milk, French Pyrénées

Roquefort AOC- Blue Sheep's Milk, Caves of Cambalou, Roquefort-Sur-Soulzon

Brebirousse D'Argental- Bloom Rind, Soft Ripened Sheep's Milk, Rhône-Alps

Brillat Savarin- Triple Créme Cow's Milk, Bourgogne

Camembert- Cow's Milk, Normandie

Brie- Cow's Milk, "King of Cheeses", Ile de France

Époisses de Bourgogne AOC- Washed Rind Cow's Milk, Côte-d'Or

18 Month Comté AOC- Semi-Hard Cow's Milk, Franche-Comté

Préféré de nos Montagnes- Cow's Milk, Jura Mountains

Sainte-Maure de Touraine AOC- Ashed Goat' Milk, Indre-et-Loire

Selles-sur-Cher- Goat's Milk, Sologne

Chabichou du Poitou- Ashed Goat's Milk, Poitou-Charentes

served with
Fennel, Anise Seed and Golden Raisin Toast and Harvest Preserves

$45