

Brindille Cheese Selection

Goat Cheese

from Capriole Farm, Kentuckiana USA-Judy Schad, Cheesemaker

Mont St. Francis- Aged washed rind

Tea Rose- Fresh, coated in Rose and Herbs de Provence

Sofia- Ashed, Blue Vein, "Best in Show"



France

Comté- 20 month Aged Cow's Milk, Franche Comté

Mimolette- 12 Month Aged Cow's Milk, Lille

Petit Basque- Aged Sheep's Milk, Basque Pyrénées

Roquefort- Sheep's Milk, Caves of Combalou

Brillat Savarin- Triple Crème Cow's Milk, Ile de France

Fleur de Nuits- Double Cream Cow's Milk, Bourgogne

Fleur de Re Cendre- Salted & Ashed Goat's Milk, Loire Valley

Pont L'Évêque- Washed Rind Cow's Milk, Normandie

Délice d'Argental- Fresh Cow's Milk with Cranberry, Bourgogne

Saint Albroy- Cow's Milk, Aquitaine

Briè- Cow's Milk, Normandie

Germain Langres- Cow's Milk, Washed Rind, Champagne-Ardenne

Petit Théodore- Rhum-Raisin Cow's Milk, Bourgogne

Sainte-Maure- Classic Full Fat Goat's Milk, Touraine

served with Toasted Anise Seed Bread

\$40 full selection or \$18 per cheese