



# Chef's Cheese Board

Five assorted artisanal cheeses  
with traditional accompaniments 14

## **Manchego**

ARTEQUESO - Spain

Raw milk; satisfying flavor

## **Cremeux de Bourgogne**

FROMAGERIE DELIN - Burgandy, France

Soft-ripened; triple cream; buttery & rich

## **Sunset Bay Goat Cheese**

RIVER'S EDGE CHEVRE - Oregon

Soft-ripened; ash coated, Spanish smoked paprika

American Cheese Society winner & 2009 Silver World Cheese Award

## **Smoked Cheddar**

REDWOOD HILL - California

Goat milk; farmstead, smoked finish

## **Buttermilk Blue**

Wisconsin

Extra aged (6 month minimum); semi-firm

