

# Artisan Cheeses

Choice of any 3- \$15    Choice of any 5 - \$25

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**1. Beemster XO**- A artisan **cow's** milk Dutch cheese which is a type of Gouda that comes from a single region in **Holland** (Beemster Polder). It is a **firm** cheese that has been aged 26 months. The cows of Beemster Polder graze on pesticide free pastures that contain a rare blue sea clay. It has strong flavors of butterscotch, whiskey and pecans and pairs well with dessert wines, port and sherry.

**2. Ibores** – A zesty, warm-flavored, salty, earthy, **semi-firm goat's** milk cheese from the Provence of Extremadura, **Spain**. The vibrant rind is a result of rubbing with paprika and olive oil during the 2 month aging process. Ibores pairs well with Reisling but is a versatile cheese that pairs well with many wines including the Red Spanish wines and lighter beers.

**3. Gorgonzola** - A **cow's** milk **Italian blue** cheese from the Piedmont and Lombardy regions. Gorgonzola pairs well with many red wines such as Cabernet Franc, Bordeaux, Zinfandel, Sauternes and, of course, the Italian Sangiovese.

**4. Cherry Glen Farm Monocacy Ash** - This is a **local soft-ripened goat** cheese from Boyds, MD. It won the Bronze award at the American Cheese Society Competition beating out Cypress Grove Humboldt Fog. It has a creamy internal consistency that is more tangy, flavorful and complex than Brie. It presents an earthy flavor with a deep depth to it. It pairs well with light white wines like Sauvignon Blanc as well as Pilsner beers.

**5. Morbier**- Despite being quite aromatic, it is a **semi-soft** mild **cow's** milk cheese from **France**. It has a nutty aftertaste and is defined by the dark vein of vegetable ash streaking through its soft middle. Morbier pairs well with Gewurtztraminer or Pinot Noir.

**6. Cabot Clothbound Cheddar** - A **firm** Holstein(**cow**) milk cheese from **Vermont**. It is a nutty, supple and grassy, perfectly sharp cheddar. It has been aged 10-14 months using traditional British methods of wrapping the cheese in bandages. It pairs well with Cabernet or a big brown ale.

**7. Delice de Bourgogne** - A super creamy and buttery **cow's** milk cheese from the Burgundy region of **France**. A triple-cream cheese; it has a very mild, salty earthy flavor that becomes spicy towards the **bloomy** (snowy, fluffy) rind. The rind is fully edible but can get tart and sharp. Pairs well with white wine (white Burgundy or not-very-oaky Chardonnay) but is especially nice with Champagne or sparkling wine.

**8. Boucheron**- Translated as “lumberjack” or “ logger”. It is a log-shaped, **goat's** milk cheese from the Loire Valley of **France**. It is a mild flavored, two-textured cheese with an ivory-colored pâte surrounded by a **bloomy** white edible rind. As it ages, the texture becomes drier and more sharp. Boucheron pairs well with a robust Bordeaux, Sauvignon Blanc or Loire Valley white such as Sancerre and Pouilly Fumé.

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## Charcuterie Plate

Salame Toscano, Finocchiona Salame, Cantimpalo Chorizo, house-made pate, cornichons, whole grain mustard, and seasonal compotes.

**\$22**

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