

Selection of Artisanal and Farmhouse Cheeses

Flight of three 18

Flight of five 30

Valdeon

Blue veined, Cow and goat's milk cheese, wrapped in Sycamore leaves from the northwest province of Leon, Spain.

Cabra Pimentao

Semi-hard goat's milk cheese, rubbed with olive oil and paprika, from the Transmontana region of Portugal.

Taleggio

Soft, washed rind, cow's milk cheese, from the Lombardy region of northern Italy.

Roquefort

Blue veined sheep's milk cheese, from the Rouergue region in the southwest of France

Pecorino Ginepro

Semi-hard sheep's milk cheese from The Emilia-Romagna region of northeastern Italy. The cheese is aged four months in balsamic vinegar & juniper berries.

Tumalo Tomme

This French Alpine-style cheese comes from the Juniper Grove in Redmond, Oregon. Made from free range goat's milk that are allowed to graze the pastures of the eastern Cascade Mountains. This cheese is aged on pine planks and boasts a washed rind. The flesh is semi-firm and provides an honest goaty flavor.

Trailhead

This artisanal cheese is hand-crafted at Mt. Townsend Creamery in Port Townsend, Washington using milk from local farmers. The cheese is aged for six months and boasts a mild and mellow flavor with grassy undertones.

Hubardston Blue Goat's Milk Cheese

An artisanal farmhouse cheese, from cheese makers Debbie and Bob Stetson, at Westfield Farms in Worcester Massachusetts. The cheese is a soft ripened goat's milk cheese, enrobed in a powdery grey mold. The cheese is creamy and complex with hints of earth and mushrooms.

Mt Tam

A decadent, triple cream, organic, cow's milk cheese from Cow Girl Creamery in Point Reyes California, northwest of San Francisco. This cheese is made from organic milk from Straus Family Dairy and boasts a buttery, earthy flavor with a bloomed rind.

Red Hawk

A full flavored triple cream, organic, washed rind cheese from Cow Girl Creamery. The flavors of this cheese are "barn yardy", pungent and earthy with a runny, unctuous paste.

Friesago Grano

Friesago hails from Shepherd's Way Dairy in Nerstrand, Minnesota. This cheese is a rare treat from a small production, artisanal sheep farm. The flesh of the cheese is hard in texture with hints of smoke and butterscotch which are a result of the four years of aging that it undergoes.

In addition to our cheese and dessert selections, we offer an extensive array of fine and rare cognacs, armagnacs, ports and dessert wines.

