

**menu de fromage**

Fromager Jesse Seratt's current favorites

**PYRAMID**

Redmond, Oregon - raw goat's milk  
fresh, bright and clean

**BUCHERON**

Poitou, France - goat's milk  
dense, yogurty and lemony

**CREMONT**

Websterville, Vermont - cow and goat's milk  
rich, cakey and complex

**PURPLE HAZE**

Arcata, California - goat's milk  
fresh chèvre flavored with fennel pollen

**MONTE ENEBRO**

Avila, Spain - goat's milk  
thick, peppery with a blue nose

**TUMALO TOMME**

Redmond, Oregon - raw goat's milk  
bright, milky and slightly peppery

**TOMA ALPE DE PIODE**

Piedmont, Italy - cow's milk  
rustic with flavors and grass and straw

**SOTTOCENERE AL TARTUFO**

Veneto, Italy - cow's milk  
intense flavors of black and white truffle

**IDIAZABAL**

Navarre, Spain - sheep's milk  
buttery, nutty and slightly smokey

**MAHON RISERVA**

Menorca, Spain - raw cow's milk  
sharp, citrusy and salty

**BLU DELLA ALPI**

Piedmont, Italy - cow's milk  
milky, tender and piquant

**ROARING FORTIES**

King Island, Tasmania - cow's milk  
rich, nutty with notes of coffee and chocolate

selection of one .....	6.00
selection of three.....	16.00
selection of five .....	28.00

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