

**menu de fromage**

Fromager Jesse Seratt's  
current favorites:

**ROBIOLA TRE LATTI**  
Piedmont, Italy - cow, sheep and goat's milk  
fluffy and fresh, complex yet subtle

**LEÓNORA**  
Castilla y León, Spain - goat's milk  
ripe, tangy and yogurty

**WABASH CANNONBALL**  
Capriole, Indiana - goat's milk  
dense, hints at citrus and spice

**MT. TAM**  
Point Reyes Station - cow's milk  
buttery with notes of garlic and white truffle

**ST. MARCELLIN**  
Dauphine, France - cow's milk  
luxurious cheese pudding

**EPOISSES**  
Burgundy, France - cow's milk  
rich, complex and delightfully unctuous

**RUSH CREEK RESERVE**  
Dodgeville, Wisconsin - raw cow's milk  
ripe with a woody spice and hints of fresh bread

**TORTA DE LA SERENA**  
Serra De Estrela, Spain - raw sheep's milk  
thick, rich with a vegetal finish

**ABBAYE DE BELLOC**  
Pyrénées, France - raw sheep's milk  
tangy with flavors of honey and olive

**COMTE**  
Franche-Comte, France - raw cow's milk  
nutty with tropical fruit notes

**ECHO MOUNTAIN**  
Central Point, Oregon - raw cow and goat's milk  
robust, tangy and spicy

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

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