



THE GRAND TIER

CHEESE SELECTION

♣ Quadrello di Bufula

Buffalo Milk, Lombardy, Italy

Semi-soft buffalo milk cheese, aged for 3 months. Rich in flavor with a slightly sweet finish and a creamy center.

♣ Von Trapp Farmstead Oma

Cow's Milk, Unpasteurized Westfield, Vermont

This beautiful cheese comes from the Von Trapp family farm in Westfield, Vermont. Aged for 60-90 days, Oma balances slightly pungent and sweet flavors. The semi soft buttery paste is surrounded by an earthy rind which is thin and mild for the style.

♣ Aged Goat Cheese Gouda

Overijssel, Holland

Hard cooked and pressed Gouda aged for 2 years. Mild and sweet flavors with milky caramel and burnt sugar notes.

♣ Mahon Curado

Cow's Milk Unpasteurized Minorca, Spain

This unique and powerful cheese is aged four to six months. Bright, flakey and salty with the unmistakable tang of vinegar.

♣ Dansk, Blue

Bornholm Island, Denmark

Gorgeous, moist and smooth textured, this Danish Blue does not overwhelm with its Brie style consistency. Made from pasteurized cow's milk it is aged for 6 months.

Selection of three 18. Selection of five 26.