



Holiday Cheese Trays

(prix fixe)

The Delicious One

with mixed olives & marcona almonds

Fromage D’Affinois ~ Creamier, sweeter and more buttery than even Brie. (Pasteurized cow’s milk)

Ewephoria ~ A sheep’s milk gouda that is sweet, salty with a butterscotch finish. A firm and flaky texture. (Pasteurized)

Pantaleo ~ This aged goat milk cheese is sweet with nutty, grassy notes and a peppery finish. (Pasteurized)

Serving: 4 – 6 8 – 10 12 – 15
\$30 \$50 \$70

The Scrumptious One

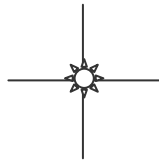
with apricots, cherries & walnuts

Cabot Clothbound Cheddar ~ Creamy but chewy, and sharp with a well balanced saltiness and a bit of tartness. (Raw cow’s milk)

Bucheron ~ A soft-ripened cheese with a slightly tangy taste. (Pasteurized goat’s milk)

Saint Agur ~ A double-cream blue, this one is deliciously mild and sweet. (Pasteurized cow’s milk)

Serving: 4 – 6 8 – 10 12 – 15
\$35 \$58 \$80



The Yummy One

with pears, mission figs & hazelnuts

Extra Aged Comté ~ Deep and rich, with browned butter, toast, hazelnut notes. Tiny, delicate crystals and a melt-in-your-mouth texture. (Raw cow’s milk)

Humboldt Fog ~ A fresh, tangy lightness. Luscious and creamy at the rind and flaky toward the center. (Pasteurized goat’s milk)

Colston Bassett Stilton ~ Exceptionally creamy and delicious, complex with a long finish. (Pasteurized cow’s milk)

Serving: 4 – 6 8 – 10 12 – 15
\$35 \$60 \$85

The Lovely Local One

with pears, cherries & hazelnuts

Hannah Bridge ~ Toasty nuts with salt and spice; has a delicate sharpness and slightly sweet finish. (Raw sheep & cow’s milk)

Classico ~ Tangy, creamy & supple with caramel and nutty notes. (Pasteurized goat’s milk)

Oregonzola ~ This cheese has the sharp, tangy and fruity characteristics of its Italian heritage. (Pasteurized cow’s milk)

Serving: 4 – 6 8 – 10 12 – 15
\$35 \$60 \$85

You may order a cheese tray in the shop or over the phone: 503.284.1157. We appreciate 24 hours notice.