



# 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)

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

**Fourme D’Ambert** ~ A blue with a densely creamy texture and a mild flavor with grassy notes and a touch of salt. (Pasteurized cow’s milk)

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

## The Scrumptious One

*with pears, mission figs & hazelnuts*

**Coolea** ~ Mellow and sweet with caramel notes, this full flavored cheese also has rich, meaty notes. (Pasteurized cow’s milk)

**Le Porteaupre** ~ A bold washed rind with hints of dried pine needles, forest floor, smoke, and bacon. (Pasteurized cow’s milk)

**Sottocenere** ~ A semi soft cow’s milk cheese richly infused with truffle. (Pasteurized)

**Serving:** 4 – 6   8 – 10   12 – 15  
\$35   \$60   \$90

## The Yummy One

*with apricots, cherries & candied walnuts*

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

**Tomme au Marc de Jura** ~ Melt in your mouth creaminess with a pungent, beefy, somewhat spicy character. (Pasteurized cow’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   \$65   \$85

## The Lovely Local One

*with pears, cherries & hazelnuts*

**Scio Heritage** ~ A rich and savory flavor with hints of nuts and spice, and a firm, slightly unctuous texture. (Raw sheep & cow’s milk)

**Elk Mountain** ~ A hearty, dry cheese with chewy crystals and a pleasantly tangy, slightly sharp finish. (Raw 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   \$65   \$95

Meats may be added à la carte to any tray.

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