



## 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 mild gouda made extra sweet by the sheep’s milk. Caramel notes and a slightly crystalline bite. (Pasteurized)

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

<b>Serving:</b>	<b>4 – 6</b>	<b>8 – 10</b>	<b>12 – 15</b>
	<b>\$25</b>	<b>\$45</b>	<b>\$60</b>

### The Scrumptious One

*with apricots, cherries & caramelized walnuts*

**Comté** ~ Sweet and fruity with hints of hazelnut and toffee. Its firm creaminess melts in your mouth with a buttery finish. (Raw cow’s milk)

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

**Bleu des Causses** ~ Sweet, assertive and complex with a creamy, melting texture. (Raw cow’s milk)

<b>Serving:</b>	<b>4 – 6</b>	<b>8 – 10</b>	<b>12 – 15</b>
	<b>\$30</b>	<b>\$50</b>	<b>\$70</b>

### The Yummy One

*with pears, mission figs & hazelnuts*

**Pleasant Ridge Reserve** ~ Complex flavor with sweet and grassy notes. Made only when cows are feeding on summer grasses. (Raw milk)

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

**Echo Mountain** ~ This blue has a salty tang and a subtly earthy flavor with hints of artichoke. The creamy paste surrounds the slightly toothsome veining. (Raw cow’s and goat’s milk)

<b>Serving:</b>	<b>4 – 6</b>	<b>8 – 10</b>	<b>12 – 15</b>
	<b>\$35</b>	<b>\$55</b>	<b>\$80</b>

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