



WINE & CHEESE FLIGHTS

1 - WHITE FLIGHT

CHEESES: HUMBOLDT FOG, GOAT'S MILK, USA - IL CONTI PINOT GRIGIO, ITALY
RACLETTE, COW'S MILK, FRANCE - DOMAINE PICHOT VOUVRAY, LOIRE FRANCE
ROGUE SMOKEY BLUE, COW'S MILK, USA - GRAMONA GESSAMI, PENEDES SPAIN
BRILLAT SAVARIN, COW'S MILK, FRANCE - MUGA BLANCO, 100% VIURA, RIOJA SPAIN
COMPLEMENTED BY PEACH LAVENDER JAM, CARAMELIZED WALNUTS, POTTER'S CRACKERS

2 - RED FLIGHT

CHEESES: MIMOLETTE, COW'S MILK, FRANCE - DOMAINE DE LA MADONE, BEAUJOLAIS FRANCE
AGED PROVOLONE, COW'S MILK, ITALY - ELIO GRASSO DOLCETTO, ITALY
PORT SALUT, COW'S MILK, FRANCE - DOMAINE DES ESCARAVAILLES, COTES DU RHONE FRANCE
TALLEGIO, COW'S MILK, ITALY - THE LACKEY SHIRAZ, SOUTH AUSTRALIA
COMPLEMENTED BY DALMATIA FIG SPREAD, MARCONA ALMONDS, POTTER'S CRACKERS

3 - OLD WORLD MEETS NEW FLIGHT

CHEESES: TRUFFLE TREMOR, GOAT'S MILK, USA, CALIFORNIA - IL CONTI PINOT GRIGIO, ITALY
BIG ED'S GOUDA, COW'S MILK, USA, WISCONSIN - MUGA BLANCO, RIOJA SPAIN
MAYTAG BLUE CHEESE, USA, IOWA - DOMAINE DE LA MADONE, BEAUJOLAIS FRANCE
WIDMERE'S 6 YEAR CHEDDAR, USA, WISCONSIN - THE LACKEY SHIRAZ, SOUTH AUSTRALIA
COMPLEMENTED BY BRON'S BEES HONEY, FIRE ROASTED TOMATOES, POTTER'S CRACKERS

WINE FLIGHT - \$15

WINE AND CHEESE FLIGHT - \$25