

## Cheese

**Meadow Creek Appalachian:** A buttery, slightly sweet cheese with fruity, lemon notes that shade into toasted as the cheese ages. The texture of this cheese is very distinctive – flexible, supple and lush, melting on your tongue. Pairs with un-oaked Chardonnay, Torrontes, Pinot Grigio and Sangiovese, as well as Lager. From Galax, VA



**Simply Cheddar Ball:** A cheese ball made only with the finest aged, extra-sharp cheddar cheeses, without the use of any processed or cream cheeses. It has a little onion for bite and fresh chopped pecans for crunch. Pairs with oaky Chardonnay, Cabernet Sauvignon, Cabernet Franc, Rioja, Shiraz/Syrah and Champagne. Also with Brown Ale and IPA. A Virginia product.



**Aged Manchego “Curado”:** This special cheese is aged for over 12 months, giving it a sharper, nuttier flavor and a firmer, more brittle texture than its younger namesake. Made using traditional methods under strict quality guidelines. Pairs with Spanish Tempranillo, Merlot, Malbec, Old Vine Zinfandel, Cava and Sherry. From LaMancha, Spain



**Point Reyes Blue Cheese:** Creamy with an elusive salty flavor attributable to the coastal fog and briny breezes flushing the pastureland. This blue is aged for six months, giving it time to develop sea-blue veins and deep luscious flavor. Pairs with Cabernet Sauvignon, Merlot, Zinfandel, Tawny Port, Madeira, Sherry and Sauternes. A product of California



**Beemster XO:** Revered by Connoisseurs for its amazing, deep tastes of butterscotch, whiskey and pecan, its flavor develops for 26 months of natural aging. X-O’s deep, log-lasting tastes pair well with elegant wines, olives and nuts, especially German Riesling (Spätlese), Cabernet Sauvignon, Champagne, Port, Sherry and Dessert Wines, as well as Belgian Saison and Porter. A product of Holland.



**Bellerive Brie:** These smaller discs of Brie have deep flavor and good texture, similar to a camembert, which you will find in any local shop in Normandy. Best served at room temperature. Pairs with Alsatian Whites, Pinot Gris, White Bordeaux, Merlot, Red Bordeaux, Champagne (Blanc de Blancs or Rosé), Sweet Sherry and Hard Cider. A product of France.



**Cypress Grove Purple Haze:** A fresh little goat’s milk cheese from Cypress Grove Chevre in Northern California, flavored with wild fennel pollen and lavender. Pairs with Pinot Grigio, Albariño, Viognier, Sauvignon Blanc, Old-Vine Zinfandel and Cava. A product of California.



**Drunken Goat:** Semi-firm pasteurized goat cured for 48-72 hours in Doble Pasta red wine. A pure white, sweet and smooth paste with a lovely violet-hued rind. Delicately grapey, with a gentle, pliable texture and mild, fruity flavor. Pairs with Sauvignon Blanc, Rioja, Merlot, Fruity California red blends. From Murcia, Spain.



**Beemster Vlaskaas:** Historically, Vlaskaas was made only once a year to celebrate the Flax Harvest. Its creamy sweetness is loved by children and cheese connoisseurs. A product of the Netherlands.



**Red Dragon Truckle:** Welsh Cheddar made with Welsh brown ale and wholegrain mustard seeds. Named after the dragon symbol on the Welsh flag, Aged three months, it takes on a buttery and spicy flavor and unique texture from the seeds. A product of Wales.



**Mango & Ginger White Stilton:** From Long Clawson, slightly Sweet Mango flavor bursts through the White Stilton, with a hint of ginger to warm the taste buds. From Leicestershire, England.



**Saint Angel:** A triple cream cheese, it has a thin white delicate rind and a creamy texture. This gourmet cheese is relatively easy to cut and handle, yet melts beautifully in your mouth. A product of France.



**Brie:** “The Queen of Cheeses.” Delicate, very soft and savory, it’s one of the greats! The white, moldy rind is edible and is not intended to be separated from the cheese during consumption. Serve at room temperature. A product of France.



**Belletoile Brie:** Made from whole cow’s milk and cream. It is smooth and creamy. A product of France.



## Charcuterie

**San Guiseppe Sweet Sopressata:** Artisanally produced by Giacomo, the salami is made the traditional way – by hand. Coarsely chopped meat is seasoned with garlic, wine and fresh herbs for an old-world taste. From Elon, NC.



**San Guiseppe Milano Salami:** Artisanally produced by Giacomo, this robust, finely ground salami is made with fresh garlic, whole peppercorns and Chablis wine. From Elon, NC.



## Accompaniments

Carmen de la Torre Marcona Almonds  
Ariston Select 100% Extra Virginia Olive Oil from Greece  
Ariston Select 12-Year-Old Balsamic Vinegar from Modena, Italy  
Virginia Wine Vinegars  
On The Rise Breads