

# Tasting Plate

Please make your selections from the items below  
All plates are served with your choice of sliced baguette or water crackers

## *Cheese, Charcuterie, & More \$6 each*

Bravo - Californian raw cow's milk cloth bound aged cheddar

Saint Agur - French cow's milk blue cheese

Serra de Estrella - Portugese washed rind soft sheep's milk cheese

Capricious - California hard washed rind aged goat's milk cheese

Ossua-Iraty - French firm sheep's milk cheese

La Tur - Italian semi-soft cow, sheep, & goat's milk cheese

Vignelait - French triple cream cow's milk cheese



Pate - "Fatted Calf Charcuterie" locally produced

Rillettes - "Fatted Calf Charcuterie" locally produced

Salame - "Fatted Calf Charcuterie" locally produced



Olives

## *Side Selections \$3 each*

Dates

Apples

Pears

Almonds

Walnuts

Quince Paste

## *Sweets \$2 ea*

"Cookie Wag" Truffles

# Beverage List

## *Beer*

Saison Du Pont  
Moinette Brune  
Reutberger Heller Bock  
Scaldis 12  
Witkap Pater Single  
Hitachino JCA  
Blanche de Bruxelles  
Hopf Helle Weisse  
Steigl Pils  
Sudwerk doplebock  
Gaffle Kölsch  
Schönramer Pils  
Stone Brewing Pale Ale  
Green Flash IPA  
Avery Brewing New World Porter  
Boddingtons Pub Draft  
Young's Double Chocolate Stout  
Napa Smith Amber Ale  
Red Stripe  
Tecate

## *Sake*

Hakutsura, Junmai Ginjo  
Honjozo Nigori "Sacred Mist"

## *Non Alcoholic*

Sparkling Water  
Bundeberg Ginger Beer  
Fizzy Lizzy Apple  
Loose-Leaf Tea (oolong)  
Ritual Coffee

