

Bar Artisanal

WINE AND CHEESE PAIRING FLIGHTS

CHEESE FLIGHT – 13.50 / WINE FLIGHT WITH PAIRED CHEESES – 29.50

GREAT IBERIAN PENINSULA

- Cheese* Garrotxa - Goat - Spain
Serra Da Estrela - Sheep - Spain
Valdeon - Goat/Cow - Spain
- Wine* Moscatel, Botani - Malaga, Spain
Albarino, Serra de Estrela - Rias Biexas, Spain
Warres 1999 Late Bottled Vintage Port - Portugal

ITALIAN HERITAGE

- Cheese* Pecorino Tartufo - Sheep - Italy
Bianco Sardo - Sheep - Sardinia
Fontina D'aosta - Cow - Italy
- Wine* Verdicchio di Matelica, Bisca - Marche, Italy
Corvina Blend, Begali, Valpolicella - Veneto, Italy
Trebiano "Vin Santo" La Sala - Tuscany, Italy

LA MARSEILLAISE

- Cheese* Brie De Nangis - Goat - France
Morbier - Cow - France
Bleu Des Basques - Sheep - France
- Wine* Sauvignon Blanc, Sancerre, Domaine Pastou - Loire, France
Pinot Gris, Paul Blanck - Alsace, France
Grenache, Banyuls Les Clos Paulles - Rousillon, France

BETTER THAN HOLY

- Cheese* Sainte-Maure - Goat - France
Pont L'evêque - Cow - France
Monte Enebro - Goat - Spain
- Wine* Sauvignon Blanc, Sancerre, Domaine Pastou - Loire, France
Riesling Kabinett, Karsmuhle - MSR Germany
Malbec, Antigua Cava - Mendoza, Argentina

TOP GUN

- Cheese* Coupole - Goat - Vermont
Catarentaise - Cow - Vermont
Wacrater Lake Blue - Cow - Oregon
- Wine* Chardonnay, Sequoia Grove - Carneros
Viognier, Bridgman - Columbia Valley
Pinot Noir A to Z - Wilamette Valley, OR

INDULGENT DESSERTS

- Cheese* Epoisses - Cow - France
Prima Donna - Cow - Holland
Valdeon - Goat/Cow - Spain
- Wine* Muscat Rutherglen - Victoria, Australia
Malmsey Madeira, 10 year old - Madeira
Grenache, Banyuls Les Clos Paulles - Rousillon, France

SPARKLING BEAUTIES

- Cheese* Chabichou Du Poitou - Goat - France
Chaource - Cow - France
Robiola Vechia Valsassina - Cow - Italy
- Wine* Mionetto Prosecco - Veneto, Italy
Montaudon Brut - Reims, France
Brachetto "Brut Rose" Ca dei Mandorli

REDHEAD

- Cheese* Robiola Vechia Valsassina - Cow - Italy
Aged Gouda - Cow - Holland
Stilton - Cow - England
- Wine* Corvina Blend, Begali - Valopiceella, Veneto
Garnacha Vega Sindoa "El Chapparal" Navarra - TBD
Cabernet, Apex Cellars - Columbia Valley, WA

BLONDES

- Cheese* Banon De Chalais - Cow - France
Camembert - Cow - France
Epoisses - Cow - France
- Wine* Sauvignon Blanc, Glazebrook - Marlborough, NZ
Chardonnay, Casa Lapostolle "Cuvee Alexandre" - Casablanca, Chile
Riesling Kabinett, Karsmuhle - MSR Germany

CRAFT BEER

- Cheese* Sainte-Maure - Goat, France
Idiazabal - Sheep - Spain
Mrs. Quicke's Cheddar - Cow - England
- Beer* 6 Point Wheat Beer - Brooklyn, NY
Victory Prima Pils - Pennsylvania
Sierra Nevada Pale Ale - California

FROMAGER'S SELECTION

- Cheese* Chaource - Cow, France
Ibores - Goat, Spain
Epoisses - Cow, France
- Wine* Prosecco Mionetto - Veneto, Italy
Pinot Noir, A to Z - Wilamette Valley, OR
Muscat Rutherglen - Victoria, Australia

SINFUL EXPERIENCE

- Cheese* Chaource - Cow, France
Camembert - Cow, France
Epoisses - Cow, France
- Wine* Chardonnay, Casa Lapostolle "Cuvee Alexandre" - Casablanca, Chile
Riesling, Gobelsberg, "Gobelsberger" Kremstal - Austria
Trebiano "Vin Santo" La Sala - Tuscany, Italy

BRUNCH ~ LUNCH ~ DINNER ~ LATE NIGHT ~ CHEESE

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GOAT



Chabichou du Poitou - France - Pasteurized
Firm, chalky and complex with a lingering, tangy finish. *Suggested Pairing: Sancerre, Pouilly-Fum*

Saint-Maure - France - Pasteurized
Shape of a log with a stick of straw running through its center with ash dusted on the cheese. Buttery and smooth. Develops a nice lemony essence with age. *Suggested Pairing: Sancerre*

Valencay - France - Pasteurized
Pyramid like shape. Ash ripened and develops smooth, lemony flavors. *Suggested Pairing: Sancerre*

Garrotxa - Spain - Pasteurized
Semi-soft and compact texture and a light but noticeable coating of velvety, blue-grey mold. Milky and delicate with a hint of nuttiness and a clean, smooth finish. *Suggested Pairing: Grenache, Albarino, Tempranillo*

Monte Enebro - Spain - Pasteurized
This is a complex goat's milk cheese. While the cheese is maturing it is inoculated with the same mold used for Roquefort which gives the cheese a rind that is both unique in taste and look. Smooth citrus taste with stronger finish. *Suggested Pairing: Spicy Red or Sweet Desert Wine*

Couple - Vermont - Pasteurized
Young goat's milk cheese shaped like a small dome and dusted with vegetable ash. *Suggested Pairing: Sauvignon Blanc*



COW



Bleu D'Auvergne - France - Raw Milk
Very buttery in texture and has a sharp, spicy finish. *Suggested Pairing: Sweet Dessert Wines*

Brillat Savarin - France - Pasteurized
A triple Crème, brie style cheese. Rich, buttery and creamy with a natural mold that adds a slight tartness to the taste. *Suggested Pairing: Champagne*

Camembert - France - Pasteurized
Strong flavor with notes of mushrooms and garlic with a slightly pungent odor. *Suggested Pairing: Chardonnay when young, Bordeaux when mature*

Chaource - France - Pasteurized
Double crème exhibiting buttery flavors with a mushroom like finish. Decadent. *Suggested Pairing: Champagne*

Crater Lake Blue - Oregon - Raw Milk
This is a firm blue cheese with a sweet and fruity taste. *Suggested Pairings: Sauternes or Rieslings*

Epoisses - France - Pasteurized
Epoisses flavor and orange rind come from it being washed in Marc de Bourgogne (like Grappa). Matures from soft to creamy and has a rich, luscious, pungent taste. *Suggested Pairing: Burgundy Pinot Noir*

Fourme D'Ambert - France - Raw Milk
Nice creamy texture. Fourme D'Ambert is much milder and exhibits a nice well rounded taste. *Suggested Pairing: Sauterne*

Morbier - France - Raw Milk
Forward aromatic presence, but is surprisingly mild. It is most easily recognizable by the dark vein of vegetable ash running down the middle. Well rounded taste. *Suggested Pairing: Pinot Noir or Gewurztraminer*

Pierre Robert - France - Pasteurized
Decadent triple crème. Luscious texture and a beautiful rich taste. *Suggested Pairing: Champagne*

Pont L'evéque - France - Pasteurized
Buttery taste and is washed in Calvados giving it a savory apple flavor. *Suggested Pairing: Champagne, Gamay or Riesling*

Saint Marcellin - France - Pasteurized
Gentle buttery notes. Packed in small terracotta pots and ripens to be so soft it must be spooned out. *Suggested Pairing: Syrah*

Taleggio - Italy - Pasteurized
Stracchino cheeses are made from cow's milk and served young with a milky, buttery paste. More lactic flavor. Runny when ripe. *Suggested Pairing: Full Bodied Chardonnay*

Fontina D'Aosta - Italy - Unpasteurized
Earthy, mushroomy, and woody, and pairs exceedingly well with roast meats and truffles. *Suggested Pairing: Barolo or Zweigelt*

Comté Reserve - France - Raw
Milk Comte is France's answer to Gruyere. Very rich with sweet hints of cocoa. *Suggested Pairing: Bordeaux Blends, Merlot, Cabernet Sauvignon*

Brie de Nangis - France - Pasteurized
Milk Creamy, smooth, chalky, mild nutty quality. *Suggested Pairing: Sauvignon Blanc - Merlots*

Tarentaise - Vermont - Pasteurized
Milk grassy, nutty and buttery Great melting cheese. *Suggested Pairing: Pinot Noir - Cabernet Sauvignon*

Prima Donna - Holland
Rose blush, a crystalline texture, and a sweet, nutty flavor with a caramel aftertaste. Hard cheese. *Suggested Pairing: Cabernet Sauvignon - Zinfandel - Madiera*

Hoch Ybrig - Switzerland
Slightly granular texture and wonderful, full-flavored nuttiness. Excellent in a fondue. *Suggested Pairing: Riesling - Garnacha*

Munster - France - Washed Rind
Deep, rich, tangy flavor complemented by a strong, barnyardy aroma. *Suggested Pairing: Riesling - Sangiovese*

Quicke's Cheddar - England
Spicy and caramely cheese with crystalline texture. *Suggested Pairing: Pale Ale - Pinot Noir*

Livarot - France
Strong & aromatic pungency. *Suggested Pairing: Calvados - Pinot Gris*

Great Hill Blue - Massachusetts
Rich piercing blue. *Suggested Pairing: Granacha*



SHEEP



Abbay De Belloc - France - Pasteurized
Semi firm Mild and buttery with fruity and rich caramelized flavors. *Suggested pairing: Pouilly-Fume*

Bianco Sardo - Italy - Raw Milk
Well rounded, balanced earthy flavor and a nice smokey aroma. *Suggested pairing: Zinfandel*

Pecorino Tartufo - Italy - Pasteurized
Milk Pecorino Tartufo is an old style of Umbrian pressed sheep milk cheese. Buttery nutty flavor, aromatic black truffles. *Suggested Pairing: Range from Sauvignon Blanc to some bigger reds*

Idiazabal - Spain - Pasteurized
Lightly smoked giving the cheese a great aroma, sharp qualities and a sweet finish. *Suggested pairing: Merlot*

Serra da Estrella - Portugal - Pasteurized
Milk Savory, herbaceous wrapped with cardoon thistle Soft, gooey, mild. *Suggested Pairing: Pinot Noir, Tempranillo, and Syrah*

Bleu des Basques - France - Pasteurized
Milk Earthy spiciness and hints of apricot. *Suggested Pairing: Sauternes - Port*



MIX



Robiola a Due Latti - Italy - Pasteurized
Robiola is a generic term given to soft mixed milk cheeses in Italy. This robiola is made in Langhe, Northern Italy, using cow and sheep's milk. Its name literally means 2 milk Robiola. It is very mild with a silky taste and a smooth balance. *Suggested Pairing: medium strength white and very light red*

Valdeon - Spain - Pasteurized
Combo of Sheep and Cow's milk and is matured in Sycamore leaves. Very sharp blue with interesting woody tones. *Suggested Pairing: Sauterne*

Nettle Meadow Kunik - New York - Pasteurized
Kunik is a delicious cheese made from Goat and Cow's milk in Thurman, New York (Adirondacks). It is a nice creamy cheese with a tangy and almost tart flavor. *Suggested Pairing: Champagne*

La Tur - Italy
Three milks, and two textures, that merge into one cheese's best approximations of ice cream. A thin, edible skin barely contains a hair's breadth of drippy tang, and then: deep, tongue-skimming, milk cloud, full and moist, with a liberal salting. *Suggested Pairing: Pinot Noir - Sparkling wine*

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