

Cow's Milk
Brillat-Savarin Petite
France (Soft)

A cow's milk, triple-crème brie-style cheese from France. Brillat Artisanal is buttery, rich, creamy and decadent with a rare "natural rind", almost a thin skin.

Pierre Robert
France (Soft)

A decadent triple-crème-style cheese from Seine-et-Marne. It begins its life as Brillat-Savarin and is aged longer in caves, enabling it to further develop its flavor and become even more meltingly rich in texture.

Uplands Pleasant Ridge
Dodgeville, Wisconsin (Firm)

Pleasant Ridge is a cheese made with only the milk of the farm's own Holsteins, Brown Swiss and Jerseys. Production is very small — about 6,000 wheels this year.

Blu del Moncenisio
Piedmont, Italy (Blue)

A full-flavored cow's milk blue cheese from the Piedmont region in Northern Italy. This cheese has a firm, moist texture; its ivory paste is smooth, dense, and speckled with considerable bluing.

Beemster zyr Aged Gouda
Holland (Hard)

Beemster cows graze only on pesticide-free pastures which are located 20ft below sea level in North Holland. The rare blue sea clay of these pastures contains special minerals that give the milk a sweeter and softer milk fat.

McClure
Fairfield, VA (Semi-Hard)

A baby swiss-style cheese made at nearby Mountain View Farm from their small herd of 120 cows in the rolling Virginia countryside.

Blue Shropshire
Long Clawson, England (Blue)

Blue Shropshire is a full flavoured yellow cheese with distinctive blue veining. A full fat semi-hard cheese with a smooth texture, each Blue Shropshire is made by hand and has an attractive golden russet coat.

Goat's Milk
Ibores

Extremadura, Spain, (Semi-Firm)
Firm, with a pleasant, lingering tangy finish. Rubbed with paprika and olive oil during the two month aging process

Monte Enebro
Spain (Soft)

A complex goat's milk cheese, inoculated with Roquefort cultures that adds a distinctive appearance. The flavors are lemony and slightly acidic which acquires an intense pungent finish with age.

Midnight Moon by Cypress Grove
Humbolt County, California (Hard)

Aged six months or more, this pale, ivory cheese is firm, dense and smooth with the slight graininess of a long-aged cheese. The flavor is nutty and brown-buttery, with prominent caramel notes.

Verde Capra
Lombardy, Italy (Soft)

This Blue is produced in the same region and style as Gorgonzola except the use of Goat's Milk is not approved by Italian Law for Gorgonzola Labeling.

Cypress Grove Truffle Tremor
Humbolt County, California (Soft)

Earthy, elegant & Tangy

Sheep's Milk

Cypress Grove Lamb Chopper
Humbolt County, California (Semi-Soft)

This sheep's milk cheese is buttery in color and flavor with a long, complex finish. The texture is smooth and soft-firm.

Ossau Iraty Pardou Arriou
France (Firm)

A classic sheep's milk cheese made in the French Pyrénées in two neighboring provinces: the Ossau Valley in the Bearn and the wooded hills of Iraty in the French Basque country. Its fragrance is reminiscent of toasted hazelnuts, and its taste encapsulates the sweet, buttery flavors that a great sheep's milk cheese can deliver.

Blended

La Langa La Tur
Piedmont, Italy (Soft)

Cow, Goat & Sheep's Milk, Piedmont, Italy (Very Creamy, Pungent & Delicate)
Creamy, delicate taste, Langa La Tur is made from Cow (30%), Sheep (30%) and Goat (40%) milk.

La Peral
Spain (Blue)

A lightly blueed, rare and delicious cheese hailing from Asturias in Northern Spain. It is made from pasteurized cow's milk to which sheep cream has been added.

Nettle Meadow Kunik
Thurman, NY (Soft)

A unique and somewhat decadent cheese made from goat's milk and Jersey Cow's milk cream. The Kunik is a rich wheel of a bloomy, white rind cheese; the flavor is tangy and buttery

Dessert Wine by the Glass

Maçeira, Blandy's 5 year old Malmsey	\$15
Port Special Reserve, Croft "Distinction" Porto, Portugal	\$10
Tawny 10 yr, Smith Woodhouse, Porto, Portugal	\$14
Tawny 20 yr, Graham's, Porto, Portugal	\$16
Vin Santo, Castello di Poppiano "Della Torre Grande," Florence, Italy, 2001	\$10
Sparkling Bugey Rose Demi-Sec, Bottex Cerdon Bugey, Savoie, France, NV	\$14
Sauternes, Chateau Villefranche, Sauternes, France 2006	\$13
Muscat de Beaumes de Venise, Vignerons de Muscat de Beaumes de Venise	\$10
Late Harvest Gewurztraminer, Phelps Creek, Columbia Gorge, Washington, 2008	\$14
Cream Sherry "Capataz Andrés Oloroso Reserve" Lustau, Jerez, Spain	\$9
Dulce Monastrell, Olivares, Jumilla, Spain, 2006	\$17
Grappa di Dolcetto, Lorenzo Inga, Pedrengo, Italy	\$12
Grappa di Pinot Noir, Lorenzo Inga, Pedrengo, Italy	\$12

Dessert Wine by the Bottle

Late Harvest Amigne, Cave des Tilleuls, Vetroz, Valais, Switzerland, 2005 (375ml)	\$100
Vintage, Dow's, Porto, Portugal, 1985 (750ml)	\$200
Vintage, Dow's "Quinta do Bomfim," Porto, Portugal, 1996 (375ml)	\$55
Vintage, Dow's "Quinta de Senhora da Ribeira," Porto, Portugal, 2005 (750ml)	\$85
Vintage, Graham's, Malvedos, Porto, Portugal, 1998 (750ml)	\$90

DESSERT MENU

White Chocolate Mascarpone Cheesecake \$10

Fresh Strawberries & Rhubarb Compote

Pair with Late Harvest Gewurztraminer \$14

Sticky Toffee Pudding Cake \$10

Vanilla Bean Cream & Caramel Sauce

Pair with Vin Santo \$10

Lemon-Gingersnap Tart \$10

Blackberry Crème

Pair with Muscat Beaumes-de-Venise \$10

Triple Chocolate Mousse \$10

Bittersweet, Milk & White Chocolate Mousse

Pair with Dulce Monastrell \$17

Kate's Sandwich Cookies & Ice Cream \$10

Linzer Nutella, Chocolate Mint, White Chocolate Macadamia Raspberry & Peanut Butter

Cake of the Day \$10

Available A la Mode Upon Request for \$11

Pair Thibault-Janisson Sparkling \$15

Strawberry Short-Cake \$10

Balsamic & Mint Marinated Westmoreland Strawberries

Strawberry & Rhubarb Crisp \$10

Vanilla Ice Cream

Willow Cheese Plate

Your Choice of Cheese served with Candied Walnuts,

Figs, Dates, Honey & House Made Bread

4 Cheeses \$10.00 6 Cheeses \$14.00 8 Cheeses \$18.00

5 Cheeses \$12.00 7 Cheeses \$16.00