

# *Cheeses of the Week*

## SOFT & BLOOMY

**Casatica** - Buffalo milk ~ **Lombardy, Italy**  
**French Brie de Meaux** - Cow milk ~ **Ile de France, France**  
**Delice de Cremiers** - Cow milk ~ **Burgundy, France**  
**Petit Heletar** - Sheep milk ~ **Midi-Pyrénées, France**  
**Goat Milk Robiola** - Goat milk ~ **Piedmont, Italy**  
**Petit St. Maure** - Goat milk ~ **Poitou-Charentes, France**

## WASHED RIND

**Quadrello di Bufala** - Buffalo milk ~ **Lombardy, Italy**  
**Taleggio** - Cow milk ~ **Lombardy, Italy**  
**Humming Bark** - Cow milk ~ **County Wexford, Ireland**  
**Epoisses Cremier** - Cow milk ~ **Burgundy, France**  
**Stinking Bishop** - Cow milk ~ **Gloucestershire, United Kingdom**  
**Golden Cenarth** - Cow milk ~ **Wales – United Kingdom**  
**Stracco di Capra** - Goat milk ~ **Lombardy, Italy**

## SEMI-HARD & HARD

**Sovrano Di Bufala** - Buffalo/Cow milk Blend ~ **Lombardy, Italy**  
**Quickes Cheddar** - Cow milk ~ **Devon, United Kingdom**  
**Staffordshire** - Cow milk ~ **Staffordshire, United Kingdom**  
**Comte** - Raw Cow milk ~ **Franche-Comte, France**  
**L'Etivaz** - Raw Cow Milk ~ **Alpes Vaudoises - Switzerland**  
**Ubrriaco Amarone** - Raw Cow milk washed with Amarone wine ~ **Veneto, Italy**  
**Truffle Pecorino** - Sheep milk & Bianchetto Truffles ~ **Tuscany, Italy**  
**Roy des Valles** - Goat/Sheep milk blend ~ **Midi-Pyrénées, France**  
**Goat Gouda** - Goat milk ~ **Holland**

## BLUE VEIN

**Ernesto** - Cow milk ~ **Veneto, Italy**  
**Devon Blue** - Cow milk ~ **Devon, United Kingdom**  
**Dovedale** - Cow milk ~ **Staffordshire, United Kingdom**

**Cashel Blue** - Cow milk ~ **Tipperary, Ireland**

**Toma Blu alle Erbe** - Cow milk matured with herbs in barrels ~ **Piedmont, Italy**

**Crozier Blue** - Sheep milk ~ **Tipperary, Ireland**

**Roquefort** - Raw Sheep milk ~ **Midi-Pyrénées, France**

**Basajo** - Sheep milk washed in Zibbibo dessert wine ~ **Veneto, Italy**

**Vista Blue** - Goat Milk (Medium) ~ **Gippsland Victoria, Australia**

**All plates are served with**

***Panforte, Prunes, Mustard Fruits, Pastes, Crispbreads & Muscatels***