

*c'est cheese*  
The House Cheeserie

**Cheese**

Taleggio aged 100 days  
Cow, Italy, soft, pasteurized

Sourellette  
Sheep, France, semi-hard, thermized

Saint Florentin  
Cow, France, soft

Reblo Cremoso  
Cow & Sheep, Italy, semi-hard, pasteurized

Vully Rouge  
Cow, Switzerland, semi-hard, thermized

Bastardo del Grappa  
Cow, Italy, semi-hard, pasteurized

**A little** **275**  
3 + Garnish

**Some more** **475**  
5 + Garnish

**The big cheese** **675**  
7 + Garnish

**Extra garnish** **25**

## Wine

Everything is fine when you have cheese and wine

### Champagne

Charles Heidsieck, Brut Réserve, NV, France *	<b>195/950</b>
Ruinart, Blanc De Blancs, NV, France *	<b>1300</b>

### Sparkling sake

Shichiken “Yama No Kasumi,” Japan	<b>170/650</b>
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### White

Sauvignon Blanc, Terroirs, New Zealand, 2020	<b>95/425</b>
Pinot Gris, Carrick “Bannockburn,” New Zealand, 2017	<b>110/480</b>
Philippe Colin, Chassagne-Montrachet “Les Chaumées” 1er Cru, France, 2015	<b>360/1800</b>
Chardonnay, Pahlmeyer, USA, 2009 *	<b>1900</b>

### Red

Domaine les Pallières “Terrasse du Diable,” Gigondas, France, 2011	<b>170/800</b>
Viña Cobos “Felino,” Argentina, 2018	<b>95/425</b>
La Rioja Alta, S.A. “Gran Reserva 904,” Spain, 2000	<b>300/1500</b>
Château La Conseillante, France, 1998 *	<b>4000</b>

\* 50% off selected bottles from 5-7pm