

c'est cheese
The House Cheeserie

Cheese

Saint Florentin
Cow, France, soft

Cœur de Neufchatel AOP
Cow, France, soft, pasteurized

Tomme Corse de Vannina
Sheep, France, hard

Taleggio
Cow, Italy, semi-soft, pasteurized

Mimolette aged 18 months
Cow, France, hard, pasteurized

Persillé de Chèvre Fermier
Goat, France, soft, 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 *	195/950
Ruinart, Blanc De Blancs, NV, France *	1300

Sparkling sake

Shichiken “Yama No Kasumi,” Japan	170/650
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White

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

Red

Viña Cobos “Felino,” Argentina, 2018	95/425
Domaine Montvac, Vacqueyras, France, 2016	150/650
Torbreck “The Gask,” Australia, 2016	360/1800
Pavillon Rouge du Château Margaux, France, 2000 *	4200

* 50% off selected bottles from 5-7pm