

*c'est cheese*  
The House Cheeserie

**Cheese**

Ossau  
Sheep, France, semi-hard

Emmentaler  
Cow, Switzerland, semi-hard

Saint Florentin  
Cow, France, soft

Fougeru  
Cow, France, semi-soft

Comté aged 42 months  
Cow, France, hard

Gorgonzola Dolce  
Goat, Italy, 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

<b>Mulled Wine</b>	<b>110</b>
 <b>Champagne</b>	
Charles Heidsieck, Brut Réserve, NV, France *	<b>195/950</b>
Ruinart, Blanc De Blancs, NV, France *	<b>1300</b>
 <b>Sparkling sake</b>	
Shichiken "Yama No Kasumi," Japan	<b>170/650</b>
 <b>White</b>	
Sauvignon Blanc, Terroirs, New Zealand, 2020	<b>95/425</b>
Petite Arvine, Jean-Rene Germanier, Switzerland, 2018	<b>140/700</b>
Philippe Colin, Chassagne-Montrachet "Les Chaumées" 1er Cru, France, 2015	<b>360/1800</b>
Chardonnay, Pahlmeyer, USA, 2009 *	<b>1900</b>
 <b>Red</b>	
Viña Cobos "Felino," Argentina, 2018	<b>95/425</b>
Nebbiolo, Nervi, Gattinara, Italy, 2015	<b>185/900</b>
Torbreck "The Gask," Australia, 2016	<b>360/1800</b>
Pavillon Rouge du Château Margaux, France, 2000 *	<b>4200</b>

\* 50% off selected bottles from 12-6pm