

# **Artisanal Cheese Flight**

## ***Castellano***

A sheep's milk cheese from the Castilla-León region of Spain. This award winning cheese is aged for 6 months and has a firm texture with an olive nutty flavor.

## ***Grassland Blue***

Taking its name from the grasslands of Minnesota, Grassland Blue is a raw milk cheese that is cave aged for 3 months. It develops a strong, salty and pungent taste.

## ***Liberty's Cream***

This hand molded triple cream goat cheese shaped like a small dome is aged for several weeks. It has a milky and creamy texture with a hint of flower and candy flavor, making this a smoother less pungent goat cheese.

## ***Ocooch Mountain***

Ocooch Mountain is a lip-smacking semi-soft sheep's milk cheese produced in southwest Wisconsin by Brenda Jensen. Aged 3-4 months, this dense, nutty, slightly grainy cheese has a natural rind which is washed during aging. You might even say it's a bit of a sheep's milk salute to aged Parmesan.

## ***Upland Pleasant Ridge***

Upland Pleasant Ridge is one of the most exquisite farmstead cheeses made in America. This rich, dense and balanced cheese has a nutty, clean flavor with a milky finish that shows off the extremely high quality of the cow's milk that is used to make this cheese.

## ***Quickes Cheddar***

This Vermont Cheddar is beautifully aged for 18 months. This cheese attains a full and extraordinary balance of flavors that is coupled with a delightful toothsome texture.

*Served with Tangerine Honey & Winter Rosemary Poached Fruit*

<i>Selection of 3</i>	<i>\$14</i>
<i>Selection of 5</i>	<i>\$21</i>