



Cheese Menu

Comte Reserve des Granges

When this cow's milk cheese is cut, it reveals a firm and supple paste that melts in the mouth, leaving behind a sweet, almost toffee-like taste. The salt is strong but balanced, and the flavor has a nutty tang.

Franche-Comte, France

St. Pat

Commemorates the arrival of spring. Raw cows' milk & stinging nettles are combined to produce this soft full flavored cheese.

San Francisco, California

Baserri

Barinaga Ranch's Baserri is an exquisite raw sheeps milk cheese with a rich, nutty flavor. It is aged for sixty days.

Marshall, California

Goat Gouda

Handmade goat cheese made in the style of Gouda, aged 4 months with a natural rind. This cheese has a nutty flavor with hints of caramel.

San Luis Obispo, California

Chevre Fresh

Made in the French style, Redwood Hill's goat chevre is light, fluffy, and sumptuously spreadable. Its ethereal notes of citrus make it delicious in both savory and sweet dishes.

Sebastopol, California

Artisan cheese plate, house-made raspberry-balsamic preserves choice of 3 - \$12 5 - \$15