

ARTISANAL

FROMAGERIE BISTRO WINE BAR

GrandeCheese & Charcuterie Board Carafe Barrel-Tapped Wine

\$82

(Serves 4-6 people, original value \$115 offered after 9pm-close)

ROSÉ

ROSÉ SAINTSBURY PINOT NOIR (*Carneros, CA 10*)

CHEESE

Purple Haze (*Goat, California - Fresh, Mild*)
Ossau-Iraty (*Sheep, France - Semi-Firm, Nutty*)
Fleur du Maquis (*Sheep, Corsica - Herbaceous*)
Comté (*Raw milk, Cow, France - Alpine style, Nutty*)
Langres (*Cow, France - Soft, Pungent*)
Gorgonzola Cremificato (*Cow, Italy - Mild, Creamy*)

RED

SYRAH QUPÉ (*Central Coast, CA 09*)

CHEESE

Prima Donna (*Cow, Holland - 18 Months aged Gouda*)
Monte Enebro (*Goat, Spain - Soft, Spicy*)
Époisses (*Cow, France - Washed in Brandy*)
Taleggio (*Cow, Italy - Washed - Rind*)
Etorcki (*Sheep, France - Semi-Firm, Nutty*)
Bleu des Basques (*Sheep, France - Mild, Fudgy*)

RIESLING

RIESLING GOTHAM PROJECT (*Pfalz, Germany 09*)

CHEESE

Délice de Bourgogne (*Cow, France - Very Buttery*)
Robiola due Latti (*Sheep/Cow, Italy - Soft, Delicate*)
Ibores (*Goat, Spain - Firm, Spicy*)
Midnight Moon (*Goat, Holland - 1 Year Aged Gouda*)
Pont L'Évêque (*Cow, France - Soft, Pungent*)
Fourme d'Ambert (*Cow, France - Mild, Creamy*)

WHITE

CHARDONNAY RED TAIL (*Finger Lakes, NY 09*)

CHEESE

Kunik (*Cow/Goat, New York - Very Creamy*)
Humboldt Fog (*Goat, California - Fresh, Lemony*)
Camembert (*Cow, France - Mushroomy*)
Bianco Sardo (*Sheep, Sardinia - Sharp, Firm*)
Quicke's Cheddar (*Cow, England - Sharp, Grassy*)
Cashel Blue (*Cow, Ireland - Mild, Creamy*)

MEATS

- Pio Tosini Prosciutto (Langhirano, Italy)

Slow-cured, Sweet Leg of Ham

- Sopressata Rosette de Lyon (France)

Dry, Sweet sausage

- Coppa (Italy)

Unsmoked Pork Sausage from neck & shoulder, rubbed with salt, sugar, and spices

- Caccatorini (Italy)

Wild Boar Sausage

CONDIMENTS

- Membrillo Quince Paste (Spain)

- Cornichons

- Fig Cake (Spain)

- Walnuts