



12 Days of Fromage

DECEMBER 13-24

Celebrate the holiday season à la française with a refined journey through exceptional cheeses.... each presented with curated accoutrements and optional wine pairings.

CHEESE SELECTIONS \$8.00

Optional Wine Pairings 3oz \$11.00 | 5oz \$17.00



Fourme D'Ambert

Saunternes /Château Les Justices,
2019, Bordeaux, FR

Comté Aged 18 mo.

Grenache/Clairette/Syrah/Château de Trinquevedel,
2022, Tavel, Rhône, FR

Belletoile Brie 70%

Pinot Noir/Trimbach Reserve,
2022, Alsace, FR

Fleur Vert

Grenache Gris/Domaine de Fontainte 'Gris de Gris',
2021, Corbières, FR

Ossau Iratty

Sauvignon Blanc/Family Estate 'Joel Gott',
2022, Napa Valley, CA

Tomme de Savoie

Gamay/Marcel Lapierre 'Raisins Gaulois',
2023, Beaujolais, Burgundy

Saint Angel

Pinot Noir/ Maison Chanzy, 'Les Fortunes',
2023, Burgundy, FR

Port Salut

Chardonnay/Arnaud Combier,
2022, Beaujolais, Burgundy

P'tit Basque

Sémillon/Sauvignon Blanc/Château Graille-Lacoste,
2022, Graves, Bordeaux

Morbier

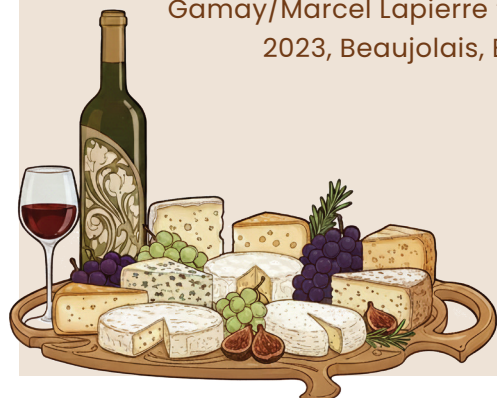
Grenache/Syrah Château Pesquié,
Rhône, FR

Mimolette

Chardonnay/Bouchard pere & Fils 'Reserve',
2022, Burgundy, FR

Brillat

Melon de Bourgogne/Domaine Claude Branger,
2023, Loire, FR



FROMAGER'S HOUR | 5-7PM

Fromage of the Day \$5.00

Ask Your Server About Our Featured Cheese Of The Day!

