



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

Château Les Justices,
2019, Bordeaux, FR

Comté Aged 18 mo.

Marsanne/Roussanne/David Reynaud,
2021, Rhône, FR

Belletoile Brie 70%

Cava/Gramona, 'Gran Cuvée',
2019, Catalonia, SP

Fleur Vert

Grenache Blend/Peyrassol,
2024, Provence, FR

Ossau Iratty

Brut Rosé/Markus Huber, 'Hugo',
NV, Niederösterreich, AU

Tomme de Savoie

Gamay/Arnaud Combier,
2023, Flurie, FR

Saint Angel

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

Port Salut

Chardonnay/Arnaud Combier,
2022, Beaujolais, Burgundy

P'tit Basque

Chenin Blanc/Domaine Des Aubuisières,
2023, Vouvray, FR

Morbier

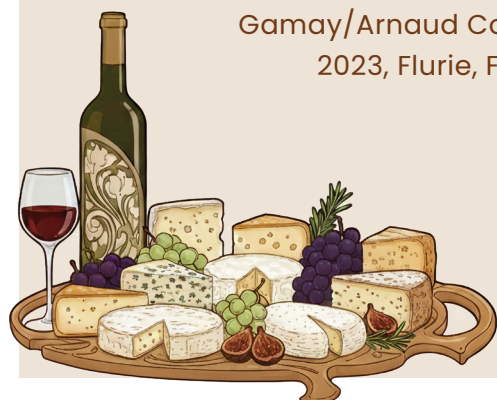
Grenache/Syrah Château Pesquié,
Rhône, FR

Mimolette

Cidre/Eric Bordelet, 'Poire Authentique',
2022, Normandy, 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!

