

DE T T E R A

RESTAURANT  WINE BAR

Artisan Cheese

\$14, \$19, \$24

Domestic and Imported Cheeses
Garnished with Pickles,
Fennel Mostarda, Mustards and
Crostini

Soft Ripened

Camembert *

Cow's Milk, Earthy, Nutty, Fruit Forward, Normandy
France

Jasper Hill Farm OMA

Cow's Milk, Washed Rind, Pungent and Sweet,
Vermont

Brillant Savarian

Triple Creme Cow's Milk, Rich and Buttery,
Burgundy France

Humboldt Fog

Goat's Cheese, Floral, Herbaceous and Creamy,
California

Semi Soft

Pecorino Boschetto Tartufo

Sheep's Milk, Sweet, Mild and Aromatic, Tuscany
Italy

Morbier *

Cow's Milk, Pungent and Elegant, Morbier, France

Blue Vined

Moody Blue

Cow's Milk, Creamy and Smokey, Wisconsin

Valdeon *

Sheep's, Cow's and Goat's Milk, Intense and Pungent

Hard and Aged

Cabbot Cloth Bound Cheddar

Cow's Milk, "Kick Ass Cheddar" Vermont

Parmigiano-Reggiano *

Cow's Milk, Sharp, Fruity, Complex, Italy