

CHEESES / CHARCUTERIE

GOOT ESSA AMISH FARM, PENNSYLVANIA

SHAREABLE SELECTIONS

1 • 6.75 / 3 • 18 / 6 • 34

DUCK RILLETTE /

home made silky pate from confit duck, black garlic mustard

SPECK ALTO ADIGE /

guanciale rubbed with sea salt, black pepper, garlic and fresh herbs

JAMBON DE PARIS /

this three muscle ham is slowly cook in it's own juices, low salt, very lean, low fat whole muscle pork

SALAMETTI SECCHI /

cacciatore style, all pork salame, coarsely chopped with peppercorn and red wine

PROSCIUTTO DI

PARMA PRESSATO /

classic dry cured italian ham flavorful delicatly sweet and salty, seasoned with various spices and herbs

TOSCANO /

salame made with lean cuts of pork and a touch of pearly white fat for unique taste and texture. It's seasoned with red wine, black pepper, garlic and sea salt

'NDUJA /

tempura spicy spreadable salami

HARD

DER ALPEN KASE / COW

a blend of sweet, salty, buttery, and nutty flavors, firm with a smooth and flawless texture, 18 mo.

FELSA YEHR / SHEEP

a firm manchego style with a complex blend of earth, grass and grape undertones, 18 mo

DER GOUDA KASE / GOAT

a rich goudawith toasted almond and subtle goat notes
very clean finish, 6 mo

MOUNTAIN VALLEY

SHARP CHEDDAR / COW

rich and creamy taste with savory soft sweetness, balanced by a rounded sharpness, smooth medium bodied semi-hard white cheddar cheese, 36 mo.

SEMI-SOFT & SOFT

DER EDEL BLEU KASE / COW

full flavored bleu, velvety rich cow / stilton blue cheese in style with a firm slightly crumbly texture, 2 mo.

DER WEICHEN GEHL KASE / COW

sweet, smooth tangy creamy center, nutty flavored rind, a supple texture that rolls across the palate with a creamy ease, 2 mo

MARN VOM BERGE KASE / GOAT

a salted butter brie like quality, tangy cream with mild earthy finish, a semi-soft, ash, bloomy rind, creamy center, 1 mo

DER VAUDEN SWISS / COW

mild, buttery with a bit of zip, and beautiful balanced acidity, 12 mo