

# CHEESE AND CHARCUTERIE

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CHOOSE 3 \$25 CHOOSE 5 \$36

## CHEESE

### \* MANCHEGO CURADO, SPAIN

*Organic raw sheep's milk Manchego from La Mancha. Rich and full bodied with incredible flavor.*

\* Unpasteurized \*

### BARBER'S 1833 VINTAGE RESERVE CHEDDAR, UK

*Creamy texture and smooth finish, 1833 contains naturally-occurring crystals that give it a distinctive crunch. Refined sweet notes balance out its tangy sharpness.*

\* Pasteurized \*

### CAMBAZOLA, GERMANY

*Triple cream Bavarian blue cheese*

\* Pasteurized \*

### GORGONZOLA DOLCE, ITALY

*This "sweeter" gorgonzola is milder and softer than the typical gorgonzola. Delightfully creamy, almost spreadable, with a light sharpness.*

\* Pasteurized \*

### NANCY'S HUDSON VALLEY SOFT RIPENED CAMEMBERT, USA

*Made from a blend of sheep's milk, cow's milk, and cow's cream.*

*Smooth and buttery flavor, almost like a very rich ice cream.*

*Notes of hay, grass and savory vegetal flavors are present.*

\* Pasteurized \*

### SOTTOCENERE AL TARTUFO, ITALY

*Made from pasteurized cow's milk, the cheese is rubbed in truffle oil and a vegetable ash that includes a mix of nutmeg, coriander, cinnamon, licorice, cloves, and fennel.*

\* Pasteurized \*

### DÉLICE DE BOURGOGNE, FRANCE

*Full fat cow's milk with crème fraîche mixed to create an incredibly delicious soft cheese with a rich flavor and a smooth, melt-in-the-mouth texture.*

\* Pasteurized \*

### MITICAÑA DE CABRA GOAT CHEESE, SPAIN

*Soft-ripened goat cheese from Murcia Spain, mild, young, fresh, mild with a slight tang*

\* Pasteurized \*

## CHARCUTERIE

### TRADITIONAL BRESAOLA, USA

*Ruby red, sweet and aromatic, classic, northern Italian recipe dry-cured beef*

### JAMON SERRANO, GRAN RESERVA, SPAIN

*This Serrano ham is cured for at least 15 months, obtaining a top-quality product with the exact amount of salt and a deep mediterranean aroma as well as a juicy and intense flavor.*

### DODGE CITY SALAME, USA

*pork salame with fennel pollen and pink peppercorns*

### STAGBERRY SALAME, USA

*Elk + a little pork for texture with dried blueberries macerated under New Day craft's dry mead*

### RABBIT + PORK CHEEK TERRINE, USA

*Rabbit, rabbit liver, pork liver, pork cheeks, Black Pepper, Garlic, White Pepper, Cinnamon, Clove, Nutmeg, Ginger, Coriander*

### PALACIOS PICANTE CHORIZO, SPAIN

*mild pork sausage seasoned with sweet smoked paprika. All natural*

### HUDSON VALLEY HICKORY + APPLEWOOD SMOKED MAGRET DUCK, USA

## ADD ONS

MIXED OLIVES OR CORNICHONS ... 4.5 EACH