

Wine & Cheese Pairing Flights

Flight Of Three Cheeses.....12.50 Cheese Flight Paired With Wines.....28.50

SPARKLING BEAUTIES

WINES *Crémant d'Alsace Rosé L. Albrecht NV*
Henriot Brut Reims NV
Bruno Paillard Rosé Reims NV

CHEESE *Chabichou du Poitou*
Petit Sapin
Fougerus

THE ITALIAN FLIGHT

WINES *Pinot Grigio Masut da Rive 07*
Dolcetto d'Alba Hilberg 06
Vin Santo Falchini 01

CHEESE *Robiola a due Latti*
Quadrello di Bufala
Blue di Bufala

GREAT IBERIAN PENINSULA

WINES *Verdejo Shaya Rueda 08*
Sardon de Duero Abadia Retuerta 04
Moscatel Sherry "Emilin" Lustau

CHEESE *Garrotxa*
Amarelo da Beiro Baixa
Valdeón

LOIRE WHITES AND GOAT CHEESE

WINES *Ménéto-Salon de Beurépaire 06*
Savennières Baumard 05
Montlouis demi-sec F. Chidaine 05

CHEESE *Selles-sur-Cher*
Valençay
Monte Enebro

THE FRENCH FLIGHT

WINES *Tavel Rosé Prieuré de Montezargues 07*
Chateau Haut-Colombier Cotes de Balaye 06
Domaine de Triennes "St. Augustê" Provence 05

CHEESE *Pont-l'Evêque*
"Le Taravu" Tomme Corse
Pyrenees d'Argental

CRAFT BEER AND CHEDDARS

WINES *Victory Prima Pils*
Issaquah "White Frog" Whit
Rogue Dead Guy Ale

CHEESE *Bandaged Billy Cheddar*
Bella Vitano Cheddar
Fiscalini Cheddar

NORTHWEST FLIGHT

WINES *Pinot Noir Lemelson Six Vineyards 07*
Cabernet Franc "Champoux" OS Winery 06
Cabernet Sauvignon Fidelitas 06

CHEESE *Seastack*
Brea Truffle
Little Boy Blue

BIG BOLD AND RICH

WINES *Lalande-de-Pomerol Haut-Surget 05*
Minervois "Maestoso" L'Oustal Blanc 05
Cahors Bérangérie 05

CHEESE *Aged Gouda*
Parmigiano Reggiano
Moliterno Tartufo

RED, WHITE and BLUE

WINES *4 Legged White, Dunham 06*
Cote de Tablas, Tablas Creek 08
Sémillon, "Late Harvest" Apex II 07

CHEESE *Cocoa Cardona*
Caldwell Crik Cheverette
Smokey Blue

MOUNTAIN CHEESES

WINES *Saint-Amour, Champs Grillés, Beaujolais 07*
Chateau de Bellevue, Lussac St. Emilion 06
Ribera del Duero, Finca Resalso, E. Moro 07

CHEESE *Fontina Val d'Aosta*
Gruyère de Savoie
Ossau-Iraty

DESSERT WINES AND BLUES

WINES *Muscat de Beaume de Venise, V. Fleury 05*
Gewurztraminer "Late Harvest" Three Rivers 06
Sauternes Rieussec 04

CHEESE *Colston Bassett Stilton*
Rogue River Blue
Roquefort

A LUSCIOUS FLIGHT

WINES *Henriot Brut Reims NV*
Muscat de Beaume de Venise, V. Fleury 05
Maury, Soulanes 99

CHEESE *Fromager des Clarines*
Le Grain D'Orge Au Calvados
Fourme d'Ambert

LA CARTE DES FROMAGES

Aged Gouda, Netherlands, Cow

An Intensely Flavored Cheese. Caramel, Butterscotch and Nutty Flavors are Contrasted Against a Saltiness.

Amarelo Da Beiro Baixa, Portugal, Sheep

Savory and Tangy Flavors. An Artisanal favorite.

Bandaged Billy Cheddar, Wisconsin, Cow

A Slightly Sharp Cheddar with a Grassy Taste.

Bella Vitano, Plymouth, Wisconsin, Cow

Washed with Raspberry Lambic Beer. A Smooth, Creamy Cheddar with Distinctive Pineapple & Raspberry Flavors.

Blu Di Bufala, Piedmont, Italy, Buffalo

A Semi-Firm Aged Blue Made with Buffalo Milk. Punchy & Spicy with a Long Finish.

Brea Truffle, Montesano, Washington, Cow

A Gruyere Style Cow's Milk Infused with Oregon Black Truffles.

Caldwell Crik, Montesano, WA, Cow and Goat

A Washed Rind from Our backyard. Full Flavored & Complex.

Chabichou du Poitou, Berry, France, Goat

A Natural Beige Rind Goat with a Creamy, Flinty Interior.

Cocoa Cardona, Carr Valley, Wisconsin, Goat

Aged Goat Hand-Rubbed with Cocoa Powder. Velvety Mouth Feel.

Colston Bassett Stilton, Nottinghamshire, England, Cow

A World Renowned English Blue. Concentrated and Rich.

Fiscalini Cheddar, Modesto, California, Cow

A Bold, Rich Cheddar. Hints of Caramel, Butter & Salt.

Fontina Val D'Aosta, Val D'Aosta, Italy, Cow

Semi-Soft Paste. Mild with Pronounced Fruity Notes.

Fougerus, France, Cow

Soft in Texture With a Pronounced Earthy Tang.

Fourme D'Ambert, Auvergne, France, Cow

Rich and Creamy, Mild with a Hazelnut finish.

Fromager Des Clairnes, Comte, France, Cow

Meltingly Soft with White Truffle Butter Flavors.

Garrotxa, Catalonia, Spain, Goat

Delicate Nuttiness with a Long, Clean, Herbal Finish.

Gruyère De Savoie, Savoie, France, Cow

A Special Gruyere Aged for Two Years. Nutty and Complex.

Le Grain D'Orge, Normandy, France, Cow

A Cow's Milk Cheese with a Sweet Entry and a Long Mushroom Finish.

"Le Taravu," Tomme Corse, Corsica, Sheep & Goat
From a Cooperative in Corsica Owned by Six Shepards and a Maitre Fromager. Crumbly Texture, Nutty & Herbaceous.

Little Boy Blue, Doty, Washington, Cow

A Dry Blue with Mushroom Nuances.

Moliterno Tartufo, Sardinia, Italy, Sheep

Aged Pecorino Infused with Black Truffles. Complex and Earthy

Monte Enebro, Avila, Spain, Goat

A Densely Textured Goat. Creamy & Lemony. Slightly Acidic.

Ossau-Iraty, Pyrenees, France, Sheep

A Classic French Sheep's Milk Cheese. Nutty, Fruity with a Herbal Finish.

Parmigiano Reggiano, Emilia-Romagna, Italy, Cow

Aged to Perfection with a Crunchy Texture and Tropical Fruit Flavors.

Petit Sapin, Jura, France, Cow

A Soft Ripened Cheese with Distinctive Buttery and Savory Notes.

Pont- l'Evêque, Normandy, France, Cow

A Washed Rind with a Buttery Flavor and Texture. Becomes Fuller Flavored with Age.

Quadrello Di Bufala, Lombardy, Italy, Buffalo

A Taleggio Style Wash Rind. Supple with Harmonious Fruit and Earth Flavors.

Robiola a due Latti, Piedmont, Italy, Cow & Goat

Produced by Lugi Guffanti. A Silky Mouth-Feel is Contrasted by Notes of White Asparagus.

Rogue River Blue, Central Point Oregon, Cow

An Award Wining Northwest Blue. Wrapped in Grape Leaves and Macerated in Pear Brandy. Intensely Fruity.

Roquefort, Aveyron, France, Sheep

The King of France's Blues. Strong, Spicy & Salty.

Seastack, Port Townsend, Washington, Cow

Silky Texture, Earthy Flavors. Piquant with Age.

Selles Sur Cher, Loire, France, Goat

Dusted with Ash. A Deliciously Creamy & Balanced Goat.

Smokey Blue, Central Point, Oregon, Washington

Cold Smoked Over Hazelnuts. Caramel and Smoke Notes.

Valdeón, Leon, Spain, Cow and Sheep

One of Spain's Great Blues. Wrapped in Sycamore Leaves. Spicy and Elegant with a Touch of Salt.

Valençay, Loire, France, Goat

Ash Covered Loire Goat. Savory, Rich & Mellow.