

c'est cheese
The House Cheeserie

Cheese

Bastardo di Grappa
Cow, Italy, semi-hard, pasteurized

Mothais sur Feuille
Goat, France, soft

Reblo Cremoso
Cow & sheep, Italy, semi-hard, pasteurized

Vacherin Fribourgeois AOP
Cow, Swiss, semi-hard, thermized

Cœur de Noufchatel AOP
Cow, France, soft, pasteurized

Gorgonzola Dolce
Cow, Italy, creamy blue, pasteurized

A little **275**
3 + Garnish

Some more **475**
5 + Garnish

The big cheese **675**
7 + Garnish

Extra garnish **25**

Wine

Everything is fine when you have cheese and wine

Champagne

Charles Heidsieck, Brut Réserve, NV, France *	195/950
Ruinart, Blanc De Blancs, NV, France *	1300

Sparkling sake

Shichiken “Yama No Kasumi,” Japan	170/650
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White

Sauvignon Blanc, Terroirs, New Zealand, 2020	95/425
Yelland & Papps “Second Take,” Australia, 2017	140/700
Philippe Colin, Chassagne-Montrachet “Les Chaumées” 1er Cru, France, 2015	360/1800
Chardonnay, Pahlmeyer, USA, 2009 *	1900

Red

Domaine Du Pélican, France, 2016	150/750
Viña Cobos “Felino,” Argentina, 2018	95/425
La Rioja Alta, S.A. “Gran Reserva 904,” Spain, 2000	300/1500
Château Lafon-Rochet, France, 1995 *	1600

* 50% off the bottle from 5-7pm