# Artisan Cheese Flights

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*Includes rustic bread, apples, pears & grapes*

## Around the World
- **Manchego**, Spain (sheep)
  - 1 yr aged + zesty exuberance + firm + dry
- **Humboldt Fog**, Cypress Grove, CA (goat)
  - creamy + luscious + center ribbon of ash
- **Roomano Gouda**, Netherlands (cow)
  - 3 yr aged + sweet salty butterscotch

## Classic
- **Truffle Pecorino**, Le Delizie, Italy (sheep)
  - tangy nuttiness + caramel finish
- **Laura Chenel's Chevre**, Sonoma, CA (goat)
  - soft + fresh creamy + hint of grass
- **Mt Tam**, Cowgirl Creamery, CA (cow)
  - organic + triple cream + firm + buttery earthy white mushroom

## Chef's American Pick
- **Coupole**, Vermont Creamery, VT (goat)
  - soft + dense center + sharp complexity
- **Point Reyes Blue**, CA (cow)
  - semi soft + blue veined + mellow blue flavor
- **Clothbound Cheddar**, Jasper Hill, VT (cow)
  - tangy nuttiness + caramel finish rustic crystalline texture

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## Taste & Share

**Tomato Basil Soup**
- white truffle oil

**Goat Cheese Beignet**
- goat cheese + honey + cracked pepper

**Fritto Misto**
- calamari + rock shrimp
- spicy fresno chile sauce

**Fig & Gorgonzola Bruschetta**
- mission figs + gorgonzola
- balsamic reduction

**Wagyu Meatballs**
- san marzano tomato sauce + reggiano
- rustic bread

**Lobster & Shrimp Potstickers**
- roasted fresno chilies + spicy lemon sauce

**Charcuterie Board**
- prosciutto + salami + soppressata
- manchego cheese + antipasti

## Beverages

**Panna**

**Pellegrino**

**Passion Fruit Mango Tea**

**Coke, Diet Coke, Sprite**

**French Press Coffee & Decaf**

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## Stone Fired Pizza

**Margherita**
- tomato sauce + basil + fior di latte

**The Butcher**
- prosciutto + salami + soppressata + italian sausage

* **CRÚ Steak**
- beef tenderloin + red onion + baby greens + parmesan
- mozzarella + balsamic glaze

**Pear & Gorgonzola**
- d'anjou pear + caramelized onion + basil + honey + parmesan

## Sandwiches & Mains

**Grilled Cheese & Tomato Basil Soup**
- taleggio cheese panini + white truffle oil

* **Ahi Tartare Salad**
  - arugula + avocado + cucumber + cilantro
  - vine ripened tomato + citrus olive tapenade + grilled ciabatta

**Cobb Salad**
- grilled chicken + avocado + smoked bacon + marble potatoes
- heirloom tomato + point reyes blue + 6 minute egg

**Seared Steak Salad**
- artisan greens + heirloom tomatoes + blue cheese vinaigrette

* **Napa Burger**
  - fig jam + caramelized onion + humboldt fog
  - arugula + roast tomato + french fries

**Herb Crusted Jumbo Shrimp Salad**
- baby lettuces + tomatoes + red onion + shaved brussels sprouts
- lemon thyme vinaigrette

**CrISPY Chicken Sandwich**
- buttermilk fried chicken + fontina + cabbage slaw + tomato + fries

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*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.