

HEARTS DESIRE

Build your own Cheese and Charcuterie Board

All Boards include olives, marcona almonds, crostini
and your choice of sour cherry jam or house made fig jam.
Choose from a rotating selection of artisanal cheeses and meats

CHEESE

One Cheese **14**

Two Cheese **23**

Three Cheese **36**

Four Cheese **45**

BRIE *artisan brie with an extraordinary flavor, carefully aged for two weeks*

CHEVRE (GOAT CHEESE) *Laura Chenel goat cheese famous for its rich-tasting, bright citrusy tang*

PECORINO TOSCANO *Pier Franco 90 day aged Pecorino Toscano. (sheep)*

GRANA *Grana cheese is a hard, slow-ripened cheese made from partially skimmed cow's milk. It is similar in texture and flavor to Parmesan cheese but has a slightly nuttier taste. Grana is typically aged for 18-24 months and has a granular, crumbly texture with a golden rind*

GOUDA *From Northern Holland, which is well known for its rich milk and fertile grazing land. This Gouda is matured for at least 18 months, it offers a wonderfully complex taste*

BARELY BUZZED *Cheddar rubbed with Espresso and Lavender. Creamy texture, with notes of butterscotch and caramel and a subtle floral finish*

POINT REYES TOMA *This cheese made with microbial rennet has a buttery, creamy flavor with a grassy tang finish. The cheese has won many awards including silver medal at 2010 World Cheese Awards in London, gold medal at 2011 California State Fair, 1st place ribbon in 2011 American Cheese Society in Montreal*

CHARCUTERIE

One Meat **18**

Two Meat **30**

PROSCIUTTO *Delicate and dry-cured Italian ham aged for several months to develop its unique flavor and texture*

CHORIZO *This Spanish style salami with Pimenton, Oregano and Garlic give Rioja Chorizo Salami its distinctive delicious flavor*

BRESAOLA *Bresaola is a 98% lean, raw and air-cured beef produced from anatomic and lean beef cuts that are specially selected for their high quality. This bresaola is rubbed and seasoned with custom blends and spices from the Valtellina region.*

SAUCISSON SEC SALAMI *Made from the finest cuts of pork and seasoned with fresh garlic, sea salt and black peppercorn. This classic French salami is cured 30 days for a delightful combination of texture and taste*

EXTRAS

CROSTINI *Extra basket of warm crostini* **3**

PATE DE CAMPAGNE *A country style pate served with warm crostini* **13**

BURATTA *A delicate layer of mozzarella lovingly wrapped around luscious stracciatella cheese. A superbly creamy texture and a slightly sweet, earthy flavor* **12**

CREAM HONEY *Creamed Honey from pure clover honey from Bennetts Honey Farm* **4**

larger party? ask your server about our larger boards