

Nicholas Cheese List

Manchego is made exclusively from the milk of sheep grazing upon the plains of La Mancha, Spain. It is nutty, sweet, and tangy with a firm texture. It is made in very small batches with a special sheep's milk rennet that gives the cheese a slightly sweeter taste and well-rounded complexity.

Valencay, named after a town in central France, is shaped like a pyramid with the top cut off. It's a full flavored goat cheese with a slightly crumbly texture that gets increasingly creamy with age. The ash covering makes the cheese a bit creamier and quicker to ripen.

24 Month Mainland New Zealand Cheddar is hand selected by Mainland's Cheese Masters and set aside to age naturally for 24 months. This cheddar has strong piquant flavors with a hint of cream in the finish and a crumbly texture, which can only be achieved, with the finest of cheddars.

Brillat Savarin is a cow's milk, triple-crème brie-style cheese from France. Brillat is buttery, rich, creamy and decadent with white fleurie rind – it is basically the cheese equivalent to ice cream.

Morbier is an aromatic and surprisingly mild French cow's milk cheese defined by the dark vein of vegetable ash streaking through the middle. Traditionally, the evening's fresh curds were sprinkled with ash to prevent the formation of a rind overnight. New curds were laid upon the thin layer of ash to finish off the wheel in the morning.

Boschetto Al Tartufo is a sweet, tender and mild cheese made from a careful blend of sheep's milk and cow's milk. Mixed throughout are shavings of rare, white truffle that transform the cheese into an addictive delicacy.

Gouda is simply unrivaled for that perfect balance of salty and sweet. Deep caramel in color, crunchy, flaky, and meltingly smooth on the tongue, a true cow's milk Dutch Gouda bursts with flavor. The hint of butterscotch at the finish is a signature of this Dutch treat.

Epoisses is a perennial favorite of fans of strong cheese. This classic cow's milk cheese originates for Burgundy and has been made in the small town of Epoisses since the late 1700's. In order to develop the characteristic dark orange rind, Epoisses is washed with brine for several weeks then finished with brandy.

Roquefort has been made for centuries exclusively in the Aveyron district of south central France. This piquant, richly flavored, creamy, crumbly sheep's milk blue melts in your mouth. Carles Roquefort is a perfectly balanced, utterly spectacular artisanal-production Roquefort, the only Roquefort still hand-ladled and made exclusively with Rye Bread.

**\$5 per Selection
Or
Select 4 for Dessert (\$8 supp)**