



Private Cheese Tasting

Flights

1. Bloomy Rind Cheese Flight – (J Sparkling)

- a. Selles Sur Cher (sell-sir-share)*
 - i. Loire Valley, France*
 - ii. Pasteurized goat's milk*
 - iii. Aged 3-4 weeks*
- b. Pierre Robert*
 - i. Brie, France*
 - ii. Pasteurized cow's milk*
 - iii. Aged 3-4 weeks*
- c. Langhe Robiola (lahng row-bee-ohh-la)*
 - i. Piedmont, Italy*
 - ii. Pasteurized cow, goat, & sheep's milk*

2. Natural Rind Cheese Flight (2004 Patient Cottat Sancerre)

- a. Toma Valsesia (toe-ma val-ses-ee-ah)*
 - i. Piedmont, Italy*
 - ii. Raw cow's milk*
 - iii. Aged 4-5 months*
- b. Valle d'Aspe (vahl-ay daspe)*
 - i. Basque region, France*
 - ii. Raw sheep's milk*
 - iii. Aged 4-5 months*
- c. Gruyere*
 - i. Gruyere, Switzerland*
 - ii. Raw cow's milk*
 - iii. Aged 18 months*

3. Washed Rind (Chateau LaRoque)

- a. Wynendale (why-nen-dale)*

- i. Flanders, Belgium*
 - ii. Pasteurized cow's milk*
 - iii. Aged 2-3 months*
 - b. Pont l'Eveque*
 - i. Normandy, France*
 - ii. Pasteurized cow's milk*
 - iii. Aged 4-6 weeks*
 - c. Red Hawk*
 - i. Marin, California*
 - ii. Pasteurized organic cow's milk*
 - iii. Aged 3-4 weeks*

4. Blue Cheese Flight (Warre's Optima 10 year Tawny Port)

- a. Bleu d'Auvergne (blue doe-verne)*
 - i. Auvergne, France*
 - ii. Pasteurized cow's milk*
 - iii. Aged 2-3 months*
 - b. Stilton*
 - i. Nottinghamshire, England*
 - ii. Pasteurized cow's milk*
 - iii. Aged 3-4 months*
 - c. Queso de Valdeon*
 - i. Asturias, Spain*
 - ii. Pasteurized cow's milk*
 - iii. Aged 3-4 months*