

## CHEESES BY...

### “Le Frères Marchand” Artisanal Cheese Selection

Enjoy our impressive selection of the finest French cheeses, handpicked by world renown cheese refiner Philippe Marchand from “Les Frères Marchand” - the company holding the Guinness Book of Records entry for the World’s Largest Cheese Platter!

Philippe is a professional affineur, referring to a cheese ager or ripening expert, who is responsible for the process of maturity of young cheeses to edible perfection.

**CROTTIN DE AVIGNOL AOP** - Loire, Chavignol, France  
Goat's Milk (Raw). Bloomy Rind Cheese  
Firm, Homogeneous, Dense

**HERCULE VIEUX** - Baie-St-Paul, Quebec  
Goat's & Ewe's Milk (Pasteurized). Uncooked Pressed Texture  
Firm, Meltingly Soft, Slightly Fruity Aroma

**BLUE DE BREBIS CIRE** - Auvergne, France  
Goat's & Ewe's Milk (Pasteurized). Blue Cheese  
Slightly Salty, Mild Acidity

**FOUGERUS** - Ile-de-France, France  
Cow's Milk (Raw). Soft Paste with Bloomy Rind  
Sweet & Fruity, Nutty, Low Saltiness

**LE P'TIT GROS LORRAIN DES FRERE MARCHAND** - France  
Cow Milk (Raw). Soft with Washed Rind  
Lactic Flavor, Gentle & Lightly Acid

#### A Bite of Everything:

3 Choices - \$198

5 Choices - \$330

## WINE PAIRING

**Tattinger Brut Reserve, Reims, Chmpagne** \$130  
Chardonnay, Pinor Noir, Pinor Meunier

**Domaine Thibert, Macon Verze** \$198  
Chardonnay, Burgundy, France

**Marimar Estate La Masia** \$148  
Chardonnay, Russian River Valley, USA

**Château Caronnr Ste Gemme** \$158  
Merlot Blend, Haut-Medoc, Bordeaux, France

**Alkoomi I** \$138  
Shiraz, Viognier, Frankland River, Western Australia