

# SEASONAL CHEESE SELECTIONS

## COW'S MILK

**BLEU D'Auvergne** – CLASSIC FRENCH BLUE CHEESE WITH A FIRM CREAMY TEXTURE AND A HINT OF SPICE

**BOERENKAAS** – INTENSE CARAMEL FLAVOR, SEMI FIRM, NUTTY AND DELICIOUS

**BRILLAT-SAVARIN** – CLASSIC FRENCH TRIPLE CREAM, THAT MELTS IN THE MOUTH

**FISCALINI** – SEMI HARD CALIFORNIA CHEDDAR, MADE WITH SWISS TRADITIONS THAT ENHANCE TASTE AND TEXTURE

**FOURME D'AMBERT** – A MILD, CREAMY BLUE CHEESE WITH A NUTTY FINISH

**KEEN'S CHEDDAR** – TANGY AND ROBUST SOMERSET CHEESE WITH A NUTTY, MEATY FINISH AND CITRUS OVERTONES

**LANGRES** – BRINE WASHED CHEESE WHICH IS DENSE, CREAMY, SPICY PASTE WITH A PUNGENT SMELL

**MONTBRIAC-ROCHEBARON** – AUVERGNE BLUE, MILD, CREAMY AND SLIGHTLY NUTTY

**PIERRE ROBERT** – AGED LONGER THAN ITS PARTNER BRILLAT SAVARIN, THIS CHEESE IS UTTER DECADENCE

**REBLOCHON DE SAVOIE** – AOC SINCE 1976, MEDIUM STRENGTH, WITH A NUTTY, BUTTERY, CREAMY TASTE

**ROUGE ET NOIR** – “THE CHEESE THAT BEAT THE FRENCH,” LUXURIOUS AND SLIGHTLY SWEET WITH AN IRRESISTIBLY CREAMY TEXTURE

**SAINT-NECTAIRE** – CARRIES A RUSTIC, NUTTY, FRUITY FLAVOR WITH A TANGY FINISH THAT BURNS THE SIDES OF THE TONGUE

**STILTON** – BRITAIN'S ONLY PROTECTED CHEESE IS WELL BALANCED, CREAMY AND FRUITY WITH A LONG FULL FINISH IN THE MOUTH

**TÊTE DE MOINE** – A STRONG FLAVORED SWISS CHEESE WITH FRUITY, TANGY AND EARTHY FLAVORS

## SHEEP'S MILK

**ABBAYE DE BELLOC** - RAW SHEEP'S MILK WITH A NATURAL RIND. RICH AND BUTTERY WITH CAMARMELIZED NOTES

**BREBIOU** – SOFT PYRENEES CHEESE FROM THE TOWN OF JURANÇON. FIRM SKIN WITH A CREAMY INSIDE

**FLEUR DU MAQUIS** – THE AROMATIC CRUST HIDES THE SOFT SUPPLE CENTER OF THIS CORSICAN CHEESE

**PECORINO FOGGIE DI NOCE** – A MATURE CHEESE WITH WALNUTTY, LIGHT PEPPERY TASTE AND A FIRM, SOMETIMES FLAKY TEXTURE

**ROQUEFORT** – AOC SINCE 1925, THIS INFAMOUS FRENCH CHEESE IS KNOWN FOR ITS STRONG FLAVOR AND AROMA

**SERRA DA ESTRELA** – “THE KING OF THE PORTUGUESE CHEESE,” A WASH RIND CHEESE WITH A BUTTER LIKE PASTE, SLIGHTLY ACIDIC WITH A BIG ROUND FINISH

## GOAT'S MILK

**GARROTXA** – SEMI-SOFT, BUTTERY, SWEET AND TART FLAVORS WITH A SALTY NUANCE

**HUMBOLDT FOG** – AN AWARD WINNING LIGHT, CREAMY CHEESE THAT IS MILDLY ACIDIC WITH A STRONG FLAVOR NEAR THE RIND

**TAUPINIÈRE** – A SOFT SONOMA CHEESE WITH A CREAMY PASTE, A MELTING TEXTURE WITH GRASSY UNDERTONES

**SAINT-MAURE DE TOURAINE** – NATURAL RIND ASH, MILD, PIQUANT AND SLIGHTLY NUTTY WHEN YOUNG

**VALENÇAY** – FAMOUS PYRAMID SHAPE, WITH A MOIST HEAVY PASTE WITH SWEET HAY AROMAS AND A SLIGHTLY SOUR CRUMBLE ON THE TONGUE

## ANDANTE DAIRY

*ALL CHEESES ARE SEASONAL, ORGANIC AND SUSTAINABLE BY SOYOUNG SCANLAN*

**TRIO** – MADE FROM COW'S AND GOAT'S MILK WITH CRÈME FRAÎCHE ADDED TO THE CURD

**MINUET** – GOAT'S MILK BASED TRIPLE CREAM, ENRICHED WITH COW'S MILK CRÈME FRAÎCHE

**ACAPPELLA** - GOAT'S MILK WITH A VEGETABLE ASH RIND GIVING A CLASSIC FRENCH GOAT MILK APPEARANCE

**CROTTIN** – GOAT'S MILK, MOIST AND LACTIC WHEN YOUNG, DRY AND NUTTY WHEN AGED

*Santé*  
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