

e x p e r i m e n t

with the elements of cheese

1400 second street, napa, ca 94559 | 707.224.4518 | www.elementsnapa.com
food wine passion place

this paper contains
100% post-consumer
fiber and is processed
chlorine-free

Sheep

Robiola Due Latte, sheeps' & cows' milk, Langhe, Italy

Tomme Brulée, raw sheeps' milk, Beillevaire, France

Pecorino, stagionato latte crudo, Il Forino, Italy

Manchego, Artequeso Curado, Spain

Moliterno with Truffles, raw sheeps' milk, Sardegna, Italy

Ossau – Iraty Reserve, raw sheeps' milk, Pyrénées, France

Goat

Monte Enebro, creamy aged goat, Spain

Caciotta di Caprina, Biella Piemonte, Italy

Goat Gouda, Central Coast Creamery, Paso Robles, CA

Garrotxa, semi-hard goat's milk, Catalonia, Spain

Cow

Brescianella, Brescia, Lombardi, Italy

Sharp White Cheddar, raw milk, Vella Cheese Co., Sonoma, CA

Sao Jorge, Joe Matos Cheese Factory, Santa Rosa, CA

Scimudin, Lombardi, Valtellina, Italy

Secret du Convent, raw milk, Beillevaire, France

Gorgonzola Dolce, organic, Novara, Italy

Reggiano Parmesan, organic, Santa Rita, Italy

Piave Vecchio, Veneto, Italy

Ellie's Vintage 2 year Reserve Bleu, Shaft's Cheese Co., Cedar Ridge, CA

Comté – Fruitière 32, Jura, France

** Please allow your cheese to temper before enjoying*

Any individual cheese 6

3 cheeses 17

5 cheeses 27

accompaniments 2 ea

Spiced figs

Quince Membrillo

Marcona Almonds

Toasted Walnuts and Pistachios

Honey Comb