



NEWPORT  VINEYARDS

The CHEESY Details

Choose 3 for 13 | 5 for 19

Served with seasonal fruits, Chef's spiced nuts + house-made jams.

Additional bread for boards +1

BLOOMY:

Fromager D'Affinois, France, Cow's milk - Reminiscent of a triple-creme that is loaded with silky fat. Thick, nearly whipped spread; tangy, milky ending with sweetness.

Chevre D'Argental, France, Goat's milk - Not your conventional brie. Its white, corrugated rind is uncommonly supple + tender.

FIRM:

Tomme Chevre Aydius, France, Goat's milk - This raw milk round is sweetly complex with a milky tang (it's almost sharp) and has a metallic, smoky finish.

Alpha Tolman, USA, Cow's milk - Modern take on a European Alpine style cheese makes for a tight, elastic texture and robust, complex flavors.

RUSTIC:

Womanchego, USA, Cow's milk - Womanchego is aged 3 to 5 months; the flavor is medium-mild and a touch sweet with hints of fruit + nut.

Cricket Creek Maggie's Round, USA, Cow's milk - With notes of lemon curd + pineapple upside-down cake, Maggie's Round is the cheese version of a sweet + tangy dessert.

FUNKY:

Brunet, Italy, Goat's milk - Cakey at its core with a cream-smooth creamline. Past its paper-thin rind, Brunet's paste retains a goaty tang while aging caves impart complex flavors of sweet straw + seeded bread loaves.

Other Stephen, New York, Cow's milk - Presenting St. Stephen's rowdy, beer-soaked little brother. A meaty monster, with notes of porcini, dry-aged beef + cocoa.

THE BLUES:

Colston Bassett Stilton, UK, Cow's milk - Exceptionally buttery in texture with a clean, mineral tang you'll never forget.

Blue Ledge, Middlebury Blue, USA, Cow's milk - Dense, fudgy wheels of sweet + gamey blue with a rustic, wood-like rind. Milk from nearby farm; rustic elegance!