



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 | *In order to preserve the quality of the cheese, we do cut each piece to order. Please allow for additional time.*

### BLOOMY:

House Infused Chevre | Middletown, RI | Goat's milk - Simmons Farm Chevre blended with fennel pollen + black pepper.

Haystack Peak | Haystack Mountain | Goat's milk - Tucked beneath the shadows of the Rockies in Longmont, CO, Haystack Peak bursts with aromas of wet stone + flavors of sauteed mushrooms + cultured butter.

### FIRM:

Florys Truckle | Milton Creamery | Cow's milk - Clothbound cheddar aged 12 mos. to become a cheddar with an unparalleled peppery aroma + a rich, grassy flavor.

Mimmolette | France | Cow's milk - This hardy cheese from France couldn't be more different from its neighbor Camembert: its electric-orange paste is aged 18 months for a sweet, caramelized depth + smooth, fudgy finish.

### RUSTIC:

Dutch Farmstead | Cato Corner | Cow's milk - This cheese has a milky flavor, light acidity, and a richness that highlights the buttery quality of the raw Jersey milk.

Karolina | Couet Farm | Cow's milk - A savory tomme that has a creamy, balanced mouth feel; lingers on the palate with notes of cheddar, fermented grass + leather.

### FUNKY:

Project X | Spring Brook Murray's Collaboration | Cow's milk - Coated with a generous helping of herbaceous fennel pollen, followed by repeated bathing in Gewurztraminer, resulting in an incredible, lusciously moist cheese, with flavors of roasted walnuts, cocoa + anise.

Dorsett | Consider Bardwell | Cow's milk - Dorsett made Taleggio-style, smooth + light, with bright yellow grass-fed Jersey cow interior. Expect a taste that is toothsome + hearty ribbons of fat-framed, acorn-fed, Spanish Jamon.

### THE BLUES:

Bluebird | Grey Barn Farm | Cow's milk - Creamy + fudgy, with a rustic barn-y flavor + a touch of sea breeze. A blue with a mellower vibe.

Smokey Blue | Rogue Creamery | Cow's milk - Cold-smoked for 16 hours over local hazelnut shells. Aromas of hazelnuts + sweet caramel, fresh milk, balancing the otherwise sharp bite of blue veining.