

# Seal Beach Winery Cheese Menu

P'tit Basque

France, sheep

Served shaved from our girolle!  
Smooth and nutty with caramel undertones.

Pairs well with Rose.

Fat Bottom Girl

California, sheep

Served shaved from our girolle!  
Firm, raw milk cheese with a tangy sweetness.

Pairs well with Pinot Noir.

Snofrisk

Norway, goat

Rich and tangy with a pure freshness.

Pairs well with Viogner.

Skellig Cheddar

Ireland, Cow

Crumbly, savory, and creamy.

Pairs well with Chardonnay.

Snowfields

Wisconsin, Cow

Creamy, buttery, winter seasonal cheese!  
Pairs well with Cabernet Sauvignon and Syrah.

Cana de Oveja

Spain, Sheep

Crumbly with intense flavors of tangy butter.

Pairs well with Pinot Noir.

Brie le Chatelain

France, Cow

Classic, bloomy-rinded French Brie.

Pairs well with Cabernet Sauvignon.

Little Boy Blue

Wisconsin, Sheep

Crumbly, pungent, and earthy with a buttery  
feel.

Pairs well with Pinot Noir and Cabernet  
Sauvignon.

Speziato al Tartufo

Italy, Cow

Creamy with slivers of black truffle and a  
cinnamon spice rind.

Pairs well with Chardonnay and Grenache.

Sovrano

Italy, Cow and Buffalo

Mild, sweet, and flavorful parmigiano.

Pairs well with Syrah.

Beemster Mild

Netherlands, Cow

Rich, savory, and creamy-sweet gouda.

Pairs well with Barbera and Cabernet  
Sauvignon.

Rimrocker

Oregon, Cow and Goat

Mature, sharp, and nutty gouda.

Pairs well with Merlot and Cabernet Sauvignon.

Cacio e Pere

Italy, Sheep

Aged cheese with added pear juice.

Pairs well with whites.

Lamb Chopper

California, Sheep

Smooth and creamy.

Pairs well with Chardonnay and Viogner.