



SEAL BEACH WINERY

Cheese Menu

Platter Options:

<u>Cheese Only</u>			<u>Cheese and Charcuterie Meats</u>	
Three Cheeses (3oz)	\$15		Three Cheeses (3oz) / 3 oz Meats	
		\$27		
Five Cheeses (5oz)	\$20		Five Cheeses (5 oz) / 3 oz Meats	
		\$32		

Cheese Options:

(Cheese and Suggested Pairing)

1) P'Tit Basque- <i>France, Sheep Milk; Creme Brulee of cheese</i>	Rosé of Syrah / Rosé of Grenache
2) Snofrisk- <i>Norway, Goat Milk; Rich, Tangy, and Pliable</i>	Pinot Grigio 2014
3) Great Ocean Road Cheddar- <i>Australia, Cow Milk; Sharp & Crisp Cheddar</i>	Chardonnay 2012
4) Seascape- <i>Central Coast California, Goat & Cow Milk; Tangy Cheddar-Style</i>	Old Vine Chardonnay 2013
5) Cana De Oveja- Noir <i>Spain, Sheep Milk; Buttery and Crumbly</i>	Pinot Noir 2012 / Taylor Noelle Pinot
6) Mon Sire Brie- <i>France, Cow Milk; Rich, Creamy, and Supple</i>	Grenache 2011 / Natalie Grace Grenache
7) Cambozola Black Label- <i>Germany, Cow Milk; Earthy Blue Tones, Nutty, and Buttery</i>	Cabernet Sauvignon 2010
8) Tete De Moine- <i>Switzerland, Cow Milk; Sharp, Nutty, and Woodsy</i>	Merlot 2014 / Cabernet Sauvignon 2014
9) Cacionerone- <i>Italy, Cow & Buffalo Milk; Mild, Sweet, and Tasty</i>	Zinfandel 2012

Charcuterie Meats:

(all Charcuterie plates come with all three Meats)

Volpi Sopressa-	<i>USA. Wine Soaked & Cured Pork Salami</i>
Redondo Iglesias Serrano Ham-	<i>Spain. Fifteen Month Cured Boneless Pork</i>

Bresaola-

Utah. Dry-Rubbed Eye of Round Organic Beef