

∞ CHEESES ∞

\$6 per choice (20 g)

HANDECK

Cow's Milk

Gunn's Hill, ON

Swiss Mountain Style Cheese aged on cedar wood.

Rich, complex, nutty.

AGED FARMHOUSE

Cow's Milk

Natural Pastures Cheese, Courtenay, BC

Firm cheese with an unusual sweet finish, salt crystals, rich.

ALPINDON

Raw Cow's Milk

Kootenay Alpine Cheese, Creston, BC

Modelled after Beaufort, hand-rubbed, nutty, complex, heaven.

AGED LANKAASTER

Cow's Milk

Glengarry Fine Cheese, Lancaster, ON

An award winning cheese based on a traditional Dutch farm cheese. Firm, grassy, sweet and buttery finish.

TOSCANO

Sheep's Milk

Monforte Dairy, Stratford ON

Pressed firm cheese, soft flavours, earthy and sweet.

OSSAU-IRATY

Raw Sheep's Milk

Onetk, Northern Basque Country, FRANCE

Ancient traditional Basque cheese, firm, supple, creamy, and buttery with hints of flowers, herbs, and nuts.

IDIAZABAL

Raw Sheep's Milk

Pais Vasco, Spain

One of the great cheeses of Basque Spain, nutty, buttery, sharp.

ROARING FORTIES

Cow's Milk Blue

King Island, Tasmania

Full bodied, honey and nutty flavours, creamy, and very unique!

VALDEON

Cow and Goat's Milk Blue

Castilla-Leon, Spain

Wrapped in sycamore leaves, creamy, gentle, slightly milder blue cheese.

SPECIAL DISH

IN HONOUR OF BLACK TRUFFLE SEASON



Brillat Savarin Layered with Black Truffle (Tuber Melanosporum)

Soft Triple Cream Cheese from Burgundy, named for the great French gourmand Jean-Anthelme Brillat-Savarin.

80 g. Indulgent portion (perfect for two to share)

30,00

SPECIAL LIMITED TIME – AMERICAN ARTISAN CHEESES!!

\$7 per choice (20 g)

OCOOCH MOUNTAIN CHEESE

Raw Sheep's Milk

Hidden Spring's Creamery, Wisconsin

These cheesemakers use Percheron draft horses instead of tractors, and donkeys to protect their lambs from coyotes.

This cheese has a natural rind, nutty and intense.

MANCHESTER

Raw Goat's Milk

Consider Bardwell Farm, Champlain Valley, Vermont

Pungent, briny, flaky paste. Sensational with cider!

ALPHA TOLMAN

Raw Cow's Milk

Jasper Hill Farm, Greensboro, Vermont

Washed, mildly funky rind, fruity and smooth, a bit meaty and oniony (in a great way!) with hints of salt crystals.

GRAZIER'S EDGE

Cow's Milk

Lone Grazer, Minnesota

This cheese made us weak at the knees – handcrafted with grassfed milk from two farms and washed in St. Paul's 11 Wells Rye Whiskey.

Pungent, grassy and sweet.

PAWLET

Cow's Milk

Consider Bardwell Farm, Champlain Valley, Vermont

Piquant, aged cheese modeled after Italian toma, creamy, with a bite.

GRAYSON

Raw Cow's Milk

Meadow Creek, Southwest Virginia

Briny, beefy, and intense!

BAYLEY HAZEN BLUE

Raw Cow's Milk

Jasper Hill Farm, Greensboro, Vermont

Modelled after Stilton, notes of licorice and hazelnuts.

TO END...

Dessert Wines, Madeira, Port (2 oz)

2013 Stratus "Mosaic", Niagara, ON	10,00
2013 Stratus Select Late Harvest Cab Sauvignon, ON	10,00
Belem's Madeira, 10 yr old Malmsey, PT	12,00
Belem's Madeira, Sercial, PT	12,00
Cossart Gordon Madeira, 5 yr Old Medium Rich, PT	10,00
NV White Port, Fonseca, PT	7,00
2004 Dona Matilde "Colheita" Vintage Port, PT	10,00

Premium Sherries & Moscatel (1 oz)

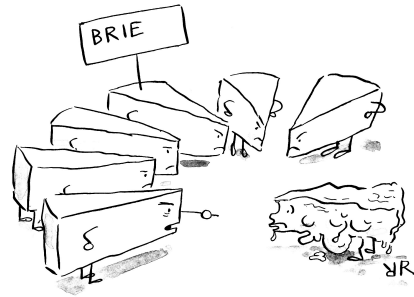
Amontillado, "La Bota de No. 37", Eq. Navazos	17,00
30 Year Old Palo Cortado, Bodegas Tradicion, SP	14,00
20 Year Old Pedro Ximenez, Bodegas Tradicion, SP	16,00
Gonzalez Byass "Matusalem" VORS Oloroso Dulce, SP	12,00
Mountain Wine, Telmo Rodriguez "Molino Real", SP	12,00

Sherries (2 oz)

Lustau "Don Nuño" Oloroso, SP	9,00
Lustau "Los Arcos" Amontillado, SP	10,00
Gonzalez Byass "Solera 1847" Cream Sherry, SP	10,00
Gonzalez Byass "Leonor" Palo Cortado, SP	11,00
Gonzalez Byass "Nectar" Pedro Ximenez, SP	11,00

Housemade Liqueurs & Digestifs (1 oz)

Montenegro Amaro, IT	5,00
Amaro Nonino, IT	9,00
Cocchi Barolo Chinato, IT	11,00
Barack Palinka (Hungarian Apricot Eau de Vie), HU	5,00
Patxaran, Baines, (Spanish Wild Plum Digestif), SP	9,00
"Licor de Hierbas" Wild Herb Liqueur (Housemade)	10,00
"Nocino" Green Walnut Liqueur (Housemade)	10,00



" You've gone soft Frank! "

Cognac, Brandy, Whiskey (1 oz)

Brandy, Cardenal Mendoza Gran Reserva, SP	12,00
Brandy, Alvaro Domeq "Duque de Veragua", SP	15,00
Brandy, Luis Felipe Gran Reserva, SP	25,00
Armagnac, M Duffaut Bas Armagnac "Napoleon" FR	7,00
Armagnac, Damblat 10 year Old, FR	9,00
Armagnac, Marquis de Montesquiou VSOP, FR	11,00
Armagnac, De Montal Hors D'Age, FR	12,00
Armagnac, Darroze "Grands Assemblages" 12 yr, FR	17,00
Cognac, Bernard Boutinet, FR	12,00
Cognac, Famille Vallein Terciner VSOP, FR	12,00
Cognac, Hine Rare VSOP, FR	25,00
Cognac, Famille Vallein Terciner "Hors D'Age" FR	25,00
Macallan Gold Single Malt Highland Scotch	12,00
Fine de Bretagne, Distillerie Gorvello, FR	15,00
Writer's Tears Pot Still Irish Whiskey, IR	13,00
Woodford Reserve Kentucky Bourbon, USA	12,00
Grappa Nonino 43°, IT	10,00
Grappa Sarpa di Poli, IT	10,00
Grappa Pilzer Pinot Nero, IT	15,00

Natural Infusions

Café de Fleur	4,00
<i>(Blend of Balsam, Coltsfoot, Clover, Fireweed, Labrador Tea)</i>	

Sloane Tea Company Teas

Company Signature Black (Darjeeling/Assam)	3,00
Heavenly Cream (Ceylon with Vanilla)	3,00
Earl Grey Classic	3,00
Marrakesh Mint	3,00
Rouge Provence (Rooibos and French Florals)	3,00
Citron Chamomile	3,00
Jasmine Green	3,00

