

ARTISAN CHEESES

CHEF JON CHOOSES THESE CHEESES WITH
HIS GOOD FRIEND JILL ERBER OF
CHEESETIQUE

suggested single malt scotch whisky pairings in 1oz. (half) pours

3 FOR \$19 / ADD ONE MORE FOR \$6

1. Holey Cow, Cow, California, *Firm*

Caol Ila 12 Year (8.50)
Islay Single Malt Scotch Whisky

2. Mimolette, Cow, France, *Firm*

Bowmore 12 Year (7)
Islay Single Malt Scotch Whisky

3. Ossau Iraty, Raw Sheep, France, *Firm*

Bowmore 12 Year (7)
Islay Single Malt Scotch Whisky

4. Bethmale Vche, Cow, France, *Firm*

Macallan 12 Year (9)
Highland Single Malt Scotch Whisky

5. Bluebird, Cow, Massachusetts, *Soft*

Ardbeg An Oa (7.50)
Islay Single Malt Scotch Whisky

6. Winnimere, Cow, Vermont, *Soft*

Bunnahabhain 12 Year (9)
Islay Single Malt Scotch Whisky

7. Caseificio, Cow & Sheep, Italy, *Soft*

Macallan 12 Year (9)
Highland Single Malt Scotch Whisky

8. Flory's Truckle, Cow, Missouri, *Firm*

Dalwhinnie 15 Year (9)
Highland Single Malt Scotch Whisky

9. Etorki, Sheep, France, *Semi Firm*

Bruichladdich Port Charlotte Heavily Peated 10 Year (8.50)
Islay Single Malt Scotch Whisky

10. Weybridge, Cow, Vermont, *Soft*

Bunnahabhain 12 Year (9)
Islay Single Malt Scotch Whisky