

# NARCOOSSEE'S

## ***Artisanal Cheese Selection***

***Our cheese selection has been placed in a specific order of flavor & boldness, beginning with the least bold at the top of the plate and the fullest flavor at the bottom.***



### **Reypenaer V.S.O.P**

Aged for 2 years, this Dutch Gouda loses  $\frac{1}{4}$  of its weight during the aging process. It is aged in a historic cheese aging warehouse on the Old Rhine river in the town of Woerden. This award-winning cheese uses pasteurized milk and has flavor notes of dried fruits and caramel. The texture is firm, but melts slowly on the palate and has bits of crystallized proteins throughout its interior.



### **Purple Haze**

Made with pasteurized goat's milk, this award-winning cheese from Cypress Grove Farms is dusted with fennel pollen and lavender to give it a sweet floral complexity, which balances the acidity of the cheese. Located in Humboldt County California, Cypress Grove has been recognized for its superior quality and has won more than 30 Gold Medals and Best of Show in national competitions.



### **Fourme d'Ambert**

This pasteurized cow's milk bleu cheese is one of France's oldest cheeses and dates from as far back as Roman times. It is from the Auvergne region of France, with a distinct and narrow cylindrical shape. This semi-hard cheese is aged for at least 28 days. During the aging time, at weekly intervals, the cheese is injected with Vouvray Moelleux, which is a sweet white wine.