

ARTISANAL CHEESE SELECTIONS

Bern's Steak House is pleased to present you with our artisanal cheese selections. We procure & store our cheeses in a temperature & humidity controlled cave so that they are at the peak of freshness & perfectly ripe when you order them. Enjoy a cheese course prior to your dinner, or as a savory finish in the dessert room.

#1. Goat Brie

Canada, goat, triple cream, buttery, slight tang

#2. Belletoile

France, cow, triple cream, buttery, hint of earth & mushroom

#3. Tunworth

Britain, cow, creamy, milky, slightly sweet & vegetal

#4. Sugar House Edam

Vermont, cow, semi-soft, hints of walnut, maple & fenugreek

#5. Toma Piemontese

Italy, cow, semi-soft, creamy, vegetal

#6. Mahon

Spain, cow, semi-soft, buttery, mild, fruity aroma, slightly salty

#7. Landaff

Vermont, raw cow, semi-firm, subtle aroma of earth & grass, brown butter notes

#8. San Andreas

California, sheep, semi-firm, rich notes of butterscotch, nuts & hay

#9. Garrotxa

Spain, goat, semi-hard, creamy & herbaceous, earthy aroma

#10. Coolea

Ireland, cow, firm, heavy notes of whiskey & caramel

#11. Moliterno al Tartufo

Italy, sheep & goat, firm, notes of pasture grasses, slight tang, assertive truffle

#12. Westcombe Cheddar

United Kingdom, raw cow, semi-firm, complex milkiness & juicy acidity

#13. Hab's Cheddar

Vermont, cow, semi-firm, slight cheddar bite with spicy harissa

#14. Cabrales

Spain, cow, goat & sheep, raw, acidic & sharp

#15. Rogue River Blue

Oregon, raw cow, semi-firm, nutty, hints of pine, pear & mushroom

All cheeses \$6.00/ounce

Each cheese is served with individual accompaniments & baguette

Assorted Nuts or Olive Tasting \$6.00 each

Fruit Selections - Market Price

Fresh Seasonal Fruit

Small or Large Side of Fresh Berries