

109 CHEESE & WINE



CUSTOM CHEESE PLATTER

PRICE

QUANTITY

Let us design a custom cheese platter for you! Select your cheese's:

add:

Cheese Platter Design	\$ 5.00	_____
Disposable Platter	\$6.00	_____
Apricots Turkish (.33lbs)	\$ 3.96	_____
Grapes	\$ 8.00	_____
Marcona Almonds from Spain (.33)	\$ 8.83	_____
Sweet and Spicy Pecans \$7 (.25) small _____	\$ 14.00 large (.50)	_____

Or Cut & Wrap

TRIED AND TRUE CHEESE PLATTER SM MED LG

Everyone's favorites: Fromage D'Affinois double crème cow, Beemster Extra Aged Gouda cow, Bucheron goat, beautifully designed with seasonal fruit and water wheel crackers.

Small (4-6 pp) \$45
 Medium (6-10 pp) \$75
 Large (10-15 pp) \$125
 Substitute or add _____

***\$ up charge to apply

CHARCUTERIE PLATTER 109 Favorites SM MED LG

Toscana sweet sopresata, Basque Spicy Sopresata, Prosciutto di Parma, cornichon, beautifully designed with herbs and cornichon.

Small (4-6 pp) \$25
 Medium (6-10pp) \$55
 Large (10-15 pp) \$125
 Substitute or add _____

***\$ up charge to apply

GIVING THANKS FOR AMERICAN CHEESEMAKERS PLATTER \$95

Celebrate the national holiday with fine cheeses from our country's best cheese artisans! Each platter will be beautifully designed and feature:

Approx ½ lb of each cheese, serves 8-12 pp

Dulcinea, Danascara a semi-hard sheep's milk cheese aged more than five months. It has a natural rind rubbed with cocoa and olive oil to produce a beautiful and distinctive rich brown color. The cheese itself is a mild Spanish style cheese.

New York

Mt. Tam Triple Crème made with organic cow's milk from Cowgirl Creamery, California

Bloomsdale, Beajte Farms ashed ripened goat cheese pyramid. Missouri

Milton's Flory's Truckle Cheddar is more salty caramel like Gouda though still with the mineral and grassy tang of cheddar. Iowa/Missouri

Bayley Hazen Blue, Jasper Hill stilton in style with fudge-like texture, toasted-nut sweetness, and anise spice character. Vermont

Seasonal fruits and water wheel crackers

NEW WORLD, OLD TRADITION CHARCUTERIE PLATTER \$65

Enjoy a beautiful selection of traditionally crafted charcuterie.

Serves 8-12 people. Each platter will offer: Approximately .35 lb of each

Duck Rilette (shredded duck confit) from Bernard's

Basque Sopressata (spicy) Salumeria Bielese NYC

Dodge City (fennel, pink peppercorns, garlic) Smoking Goose Indiana

Speck Alto Adige Smoked Prosciutto

Caperberries, cornichon, olives and roasted garlic

CHARCUTERIE

Cut and Wrap _____

Cornichon _____ Olives _____ Mustard _____

SMOKED SALMON AND TROUT BY THE POUND

Crème Fraiche _____

SMOKED SALMON PLATTER SM LG

Sliced to order by hand & comes with all the trimmings!

Each platter includes: Crème Fraiche, Lemon, red onion, Divini mini toasts, capers

Salmon cured with cold hickory smoke and a touch of the chef's secret salt

(1 lb for small, 1.5 lbs for large)

Small 6-10 people: \$75.00

Large 10-15 people: \$105.00

CAVIAR	PRICE	QUANTITY
Salmon Alaskan Wild 30 gram	\$ 15.00	_____
Paddlefish Wild Tennessee 30 gram	\$ 30.00	_____
White Sturgeon Snake River Idaho 30 grams	\$ 92.00	_____
Almas Ara Caviar, Spain 30 grams	\$ 89.00	_____
Osetra Galilee Prime Israel 30 grams	\$ 62.00	_____
Osetra Gold Belgium 30 grams	\$ 158.00	_____
Siberian Gold Belgium 30 grams	\$ 132.00	_____
Blini (30)	\$ 11.00	_____
Kendall Farm Crème Fraîche	\$ 8.00	_____

**Larger Sizes are available - 48 hour notice needed

APPETIZERS	PRICE	QUANTITY
Baked Vegetable Spring Rolls (6)	\$ 14.00	_____
Spring Roll Sauce	\$ 2.00	_____
Brie encroute (caramelized onion and thyme) 8 oz serves 4	\$ 20.00	_____
Flatbread Chorizo and Manchego	\$ 10.00	_____
Flatbread Wild Mushroom & 4 cheeses	\$ 10.00	_____
Pigs in a Blanket (16 pieces)	\$ 16.00	_____
Bernard's Truffle Mustard	\$ 4.00	_____
Risotto Balls with Truffle and Fontina (15 pieces)	\$ 20.75	_____
Spicy Lamb Beggar's Purses (12 pieces)	\$ 22.00	_____
Sarah Wine Bar Crisps	\$ 10.00	_____
Baguettes	\$ 3.00	_____

Whistle Stop Pies	Small \$12 / Medium \$20 / Large \$36		
Apple	SM	MED	LG
Three Berry	SM	MED	LG
Flourless Chocolate Truffle	SM	MED	LG
Pumpkin	SM	MED	LG

Small \$14/ Medium \$24/ Large \$36

Chocolate Bourbon Pecan	SM	MED	LG
Pecan	SM	MED	LG

Jeni's Ice Cream	\$11.99 pint
Vanilla Ndali Estate	_____
Salty Caramel	_____
Brown Butter Almond Brittle	_____
Riesling Poached Pear	_____
Sweet Potato with Torched Marshmallows	_____

BERNARD'S SAUCES 1/2 pint (each serves 6 ppl)	QUANTITY
Peppercorn Sauce	\$ 12.00 _____
Porcini Sauce	\$ 16.00 _____
Red Wine Sauce	\$ 16.00 _____
Truffle Sauce	\$ 18.00 _____
Turkey Gravy (pint) 4-5pp	\$ 6.50 _____

BERNARD'S PATES	QUANTITY
Duck Rilette	\$ 11.00 _____
Chicken Liver Truffle Mousse	\$ 11.00 _____
Foie Gras Mousse	\$ 22.00 _____
Foie Gras Terrine	MKT _____
Duck Pistachio Terrine .50	\$ 14.00 _____
French Country Truffle Terrine .50	\$ 8.00 _____



Don't forget the Wine! - Ask about our perfect Thanksgiving Case

Notes _____

Name _____ Phone _____

CC# _____ exp _____ vcode _____

BILLING ZIP _____

Pick up:

Tuesday November 25 2pm-6pm _____
 Wednesday November 26 10am-12 noon _____
 Noon- 3pm _____
 3pm-6pm _____

No. 109 Cheese and Wine call for ordering 203.438. 5757
 Order online @ www.109cheeseandwine.com