



FLIGHTS

Cheese pairings may change due to the availability of the cheeses

FRUIT FORWARD WHITES

J. Wilkes Pinot Blanc (California)
paired with Murcia Al Vino (Spain)

Feudi di San Gregorio Falanghina (Italy)
paired with Piave Vecchio (Italy)

Robertson Gewurztraminer (South Africa)
paired with Barley Buzzed (Utah)

\$21. with cheese
\$12. wine only

CHARDONNAYS

Concannon (Central Coast, CA)
paired with Camembert (France)

Louis Jadot (France)
paired with Comte (France)

Landmark "Overlook" (Sonoma, CA)
paired with Vella Dry Jack (California)

\$22. with cheese
\$13. wine only

PINOT NOIR

Brancott (South Island, New Zealand)
paired with Midnight Moon (California)

Byron (Santa Maria, CA)
paired with Taleggio (Italy)

Patz & Hall (Sonoma Coast, CA)
paired with Fontina (Italy)

\$24. with cheese
\$15. wine only

CHOCOLATES AND WINES

Robertson Gewurztraminer (South Africa)
paired with 34% Cacao - Milk Chocolate

Pascual Toso Reserve Malbec (Argentina)
paired with 55% Cacao - Semisweet Chocolate

Cannonball Cabernet (California)
paired with 66% Cacao - Semisweet Chocolate

\$19. with chocolate
\$12. wine only

FRUIT FORWARD REDS

Juan Gil Monastrell (Spain)
paired with Manchego (Spain)

Santa Ema Reserve Merlot (Chile)
paired with Thomasville Tomme (Georgia)

Gemtree "Tadpole" Shiraz (Australia)
paired with Taleggio (Italy)

\$20. with cheese
\$11. wine only

WILD BLENDS

Incognito (Lodi, CA)
paired with Tumalo Farms (Oregon)

Hedges "Three Vineyards" (Red Mountain, WA)
paired with Mezzo Secco (California)

Piattelli "Trinita" Grande Reserve (Argentina)
paired with Piave Vecchio (Italy)

\$22. with cheese
\$13. wine only

CHEUVRONT'S FAVORITES

1975 Cabernet Sauvignon (Red Hills, CA)
paired with San Andreas (California)

Pascual Toso Reserve Malbec (Argentina)
paired with Vella Dry Jack (California)

Seghesio Zinfandel (Sonoma Coast, CA)
paired with Fontina (Italy)

\$22. with cheese
\$16. wine only

LA FIN - DESSERT WINES

Lilly Pilly (New South Wales, Australia)
paired with Monte Enebro (Spain)

Broadbent 10-year Madeira (Portugal)
paired with Valdeon (Spain)

Stanley Lambert "Choc-a-bloc" Tawny (Australia)
paired with Barely Buzzed (Utah)

\$23. with cheese
\$16. wine only

