

Wine & Cheese

Fridays beginning at 5pm in the VIP Room
Saturdays & Sundays beginning at 1pm
Last Call 6:15pm

Choose 3 cheeses and 3 wines from the list below:

Benning Goat (Holland)

A semi-soft, mildly sweet cheese made from goat's milk & described as the perfect "beginner's goat cheese."

Recommended Wine:

Sauvignon Blanc 2006

The equally mild flavors & aromas create a pleasantly soft & smooth finish.

Belletoile (France)

A triple crème cheese that ripens all the way through the center producing a buttery texture and mildly tangy flavors.

Recommended Wine:

Semillon 2006 Reserve

Contrasting characteristics highlight a sweet vanilla & spicy finish.

Old Amsterdam (Holland)

A firm cheese with a slightly grainy texture bursting with salty flavors and a butterscotch finish.

Recommended Wine:

Syrah 2007

Similarly aggressive flavors join in a perfectly balanced, savory finish.

Comte (France)

A full-bodied French Gruyère with rich, nutty & fruity flavors and a lingering but mild finish.

Recommended Wine:

Cabernet Sauvignon 2005 Reserve

Rich, complex flavors of both the wine & cheese come together in a long, mildly sweet finish.

Shropshire Blue (England)

Similar to Stilton with a sharper flavor, pungent aroma and a crumbly but creamy texture.

Recommended Wine:

Cabernet Sauvignon 2005 Blush

The sweet wine & sharp cheese soften & subdue one another for a balanced finish.

\$20 (\$15 MEMBERS)

Due to limited quantities, the Wine & Cheese pairing is available only as a complete experience. For additional cheeses or snacks, please refer to the Nosh options on our main menu.

* VIP Room may occasionally be closed without notice for private events.
We welcome guests 21 & over to enjoy the VIP Room.

LYNFRED



WINERY