

# Sonoma

WINE & CHEESE

## CHEESE & CHARCUTERIE LIST

Locally Sourced From The Houston Dairymaids

### B.Y.O.B. BUILD YOUR OWN BOARD

Choice of One \$9 • Choice of Two \$17 • Choice of Three \$24

Make your selections from both the CHEESE and CHARCUTERIE lists.

### CHEESE

Served with bread, crackers and honey

(p) Pasteurized

(p) GREEN HILL *firm, nutty, buttery, cow* – France

(p) BURRATA *fresh mozzarella, cow* – Wisconsin

(p) BARELY BUZZED *semi-firm cheddar, coffee & lavender, cow* – Utah

(p) PURE LUCK CHEVRE *fresh, fennel pollen, goat* – Texas

(p) GORGONZOLA DOLCE *blue, creamy, cow* – Italy

MANCHEGO *raw milk, sheep* – Spain

READING RACLETTE *blue, savory, salty, cow* – Vermont

(p) SAPORE DEL PIAVE *15-month aged, firm, rich, creamy, cow* – Italy

(p) LITTLE BOY BLUE *blue, smooth, sheep* – Wisconsin

(p) KUNIK *soft-ripened, triple-crème, goat/cow* – New York

BLACK TRUFFLE GOUDA *semi-firm, Italian black truffle* – Holland

COMTE *firm, nutty, cow* – France

(p) OLD FARMDAL *firm, 9-month aged gouda, cow* – Belgium

(p) PECORINO TOSCANO *semi firm, butterscotch, nutty, sheep* – Italy

(p) FIOR D'ARANCIO *blue, stone fruit, honey, orange blossom, cow* – Italy

### CHARCUTERIE

Served with bread, crackers and apple-onion jam

CHORIZO RIOJA *paprika-spiced chorizo* – California

CAPRI SALAMI *red wine, italian spice* – Oregon

SAN GENNARO SALAMI *white & black peppercorns* – Oregon

RIGANI LOUKANIKO SALAMI *oregano & orange zest* – Oregon

PROSCIUTTO DI PARMA *dry-cured ham* – Italy

FINOCCHIONA SALAMINI *fennel* – Italy

BRESAOLA *dry-cured beef tenderloin* – Italy

MORTADELLA *with pistachio* – Spain

### ARTISAN CHEESE & CHARCUTERIE BOARD

cheese: *pure luck chèvre with fennel pollen (goat), baby belletoile (cow), manchego (sheep) meat: san gennaro salami (pork), chorizo rioja (pork), mortadella (pork) accoutrements: local honey, marcona almonds, house-made pickles, kalamata olives, dark chocolate, ciabatta and cranberry-walnut breads and water crackers...2-3pp \$35 / 3-4pp \$50*

### FRESH BURRATA PLATE

*heirloom cherry tomato, evoo, balsamic glaze...15*

### PIMENTO CHEESE

*baked soft pretzel...11*

### BAKED ARTICHOKE DIP

*ciabatta and crackers...10*

### BAKED BRIE

*triple crème brie, local honey, granny smith apple, sour cherry preserves, marcona almonds, wine crackers...14*

### READING RACLETTE

*melted raclette, baked soft pretzel, house-made pickles...10*

### SALTED CARAMEL CHEESECAKE MOUSSE

*marcona almond-graham cookie crust and caramel...8*

### ACCOUTREMENTS

STONE GROUND MUSTARD...1

LOCAL HONEY...1

MARINATED KALAMATA OLIVES...5

CASTELVETRANO (GREEN) OLIVES...5

TORRES BLACK TRUFFLE POTATO CHIPS 40g...5

PICKLES *house-made*...5

MARCONA ALMONDS *sea salt*...5

PISTACHIOS *shell on*...5

APPLE ONION JAM...3

SOUR CHERRY JAM...3

SOFT PRETZEL *stone mustard*...5

SLOWDOUGH CIABATTA & CRANBERRY-WALNUT *evoo*...5

DRIED FRUIT *figs & apricots*...5

GRANNY SMITH APPLE...3

TONY'S TINY CHOCOLATES (3) 70% dark...2

Sonoma Wine & Cheese Katy, TX • 11/19/2021

DINE-IN & TAKEOUT | VISIT US @ WineShop.SonomaHouston.com | MENU SUBJECT TO CHANGE

A 20% gratuity may be added to parties of 8 or more.