

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*

BABY BELLETOILE *triple cream brie (cow) – France*

(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 SALAMNI *fennel – Italy*

BRESAOLA *dry-cured beef tenderloin – Italy*

SALAME NAPOLI *herbs – Oregon*

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) accomtremments: 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, apple, sour cherry, marcona, wine crackers...14

GRILLED CHEESE

pimento, brioche, black truffle potato chips...12

SALTED CARAMEL CHEESECAKE

marcona almond-graham cookie crust, whipped cheesecake, 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 *brushed with butter, kosher course salt, stone mustard*...5

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

DRIED FRUIT *figs & apricots*...5

GRANNY SMITH APPLE...3

Sonoma Wine & Cheese Katy, TX • 01/05/2021

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

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