

## CHEESE TASTINGS

Choose from our Chef's selection of specialty cheeses and accompaniments.

### Three Cheeses & Two Accompaniments

18

with a flight of Taylor Port - 10 yr, 20 yr, & 30 yr

33

### Five Cheeses & Three Accompaniments

26

with a flight of Graham's Port - 10 yr, 20 yr, 30 yr,  
40 yr & Dow's Vintage 2000

49

## STINKY

Morbier - semi soft, fruity, slightly tangy

Pont L'Éveque - very rich, strong,  
pungent aroma

Taleggio - rich, buttery, fruity,  
slightly salty

## SMOKED

Idiazabal - rich, buttery

Grafton Maple Smoked Cheddar -  
cool smoke, reminiscent of bacon

## GOAT

Florette - soft, creamy

Hubbardston Blue Bonnet -  
tangy, satiny

Humboldt Fog - mild creamy, complex

## BLUE

Shropshire Blue - soft, sharp, slightly  
tangy aroma

Rossini - slightly spicy, sweetness of dried  
grapes

Cashel Blue - mild, extra creamy, not too  
salty

## ACCOMPANIMENTS

Quince Paste

Green Tomato Confit

Pineapple & Penja Pepper

Apple Cider & Calvados Preserve

Fig & Almond Cake

White Balsamic Glaze

Fresh Strawberries & 25 yr. old Balsamic

The Bird Cage, Executive Chef Tim Elliott will  
prepare a personalized tasting menu for your group  
to be served in the exclusive Bird Cage.