



Wine & Cheese Tasting Flights

Tasting "Flight" of Wine & Cheese

(includes 2 wines and 3 cheeses + bread)

\$ 15

Wine flight only

\$ 10

Flight #1: Chardonnay

Domaine de Bernier Chardonnay 2009

Loire Valley, France

Calera Chardonnay 2009

Napa Valley, California

Acapella: unique goat's milk from Adante Dairy, aged to be soft and creamy, new at LCA!

Mimolette: wonderful aged cow's milk cheese from France, salty & nutty.

Etorki: meaning "Origin" in French, this traditional sheep's milk cheese from the French Basque Region

Flight #2: Medium Body Reds

Beronia Crianza 2007 (Tempranillo blend)

Rioja, Spain

Sean Minor Pinot Noir 2008

Carneros, California

Truffette: delicious fresh goat's milk cheese infused with black truffles from France

Organic Cheddar: This artisanal cow's milk cheddar from California is sharp and well balanced

Flor de Esqueva: sheep's milk from La Mancha, Spain, nutty with hints of wild flowers

Flight #3: Full Body Reds

Jean Bousquet Malbec 2009

Mendoza, Argentina

The Wolftrap Syrah Blend 2009

South Africa

Cabra al Romero: goat's milk cheese from La Mancha, Spain, aged, covered with rosemary.

Ewephoria: 2 year aged sheep's milk gouda from Holland

Smokey Blue: cow's milk blue smoked over Oregon hazelnuts and aged to perfection.