

## ARTISANAL CHEESE SELECTIONS

### MANCHEGO

*sheep, Spain, firm, sharp, toasted almonds*

### COMTE

*cow, Jura, firm, smoke, sweet, hazelnut*

### CABRA ROMERO

*goat, Spain, semi-soft, mild, herb-crusted*

### BARELY BUZZED

*cow, Utah, firm, coffee bean, lavender*

### BLU DI BUFALA

*Water buffalo, Lombardy, semi-firm, butter, saline*

All accompanied by quince paste, fresh fruit and bread

**Three cheeses: 14-**

### Teas

3-

ZHEJIANG-GREEN: *Chinese green tea, chestnuts, sweet corn*

LAVENDER MINT: *clean, refreshing mint, soothing and floral lavender*

JASMINE PEARLS: *sweet, aromatic green tea pearls scented with jasmine*

CEYLON ORANGE PEKOE: *British-style black tea, perfect with milk or sugar*

DARJEELING: *pleasing aroma of fruit and evergreen, rich flavor*

DECAFFEINATED EARL GREY: *Sri Lankan black tea with bergamot oil*

EARL GREY: *hand-blended with pure bergamot oil, aromatic, full-bodied*

LEMON VERBENA: *Moroccan herbal, clean, intense lemon flavor*

WILD MINT: *European, fresh and fragrant, mellow flavor*

CHAMOMILE: *Egyptian herbal with hints of honey and figs*

WOOD DRAGON: *Camellia sinensis leaves, butterscotch, apricot aroma*

### Coffee

COFFEE: regular or decaffeinated

4-

CAPPUCCINO: regular or decaffeinated

4.5-

ESPRESSO: regular or decaffeinated

4-

DOUBLE ESPRESSO

6-