

ARTISANAL CHEESE SELECTIONS

Bern's Steak House is pleased to present you with our artisanal cheese selections. We procure & store our cheeses in a temperature & humidity controlled cave so that they are at the peak of freshness & perfectly ripe when you order them. Enjoy a cheese course prior to your dinner, or as a savory finish in the dessert room.

#1. Brillat Savarin

France, cow, triple-cream, butter, salt, cream, slight mushroom hints

#2. Green Hill

Georgia, cow, double-cream camembert, buttery, silky texture

#3. Coupole

Vermont, goat, dense & creamy, fresh cream taste, pungent rind

#4. Little Stone Mountain

Georgia, goat, ash ripened, soft, notes of fresh pasture grass

#5. Pawlet

Vermont, cow, raw, semi-soft, creamy, herbaceous, slightly pungent

#6. Comte

France, cow, semi-firm, aged 15 months, roasted walnut, caramelized sugar

#7. Fully Loaded

Utah, cow, semi-firm, smooth & creamy, subtle butterscotch, caramel & rye whiskey notes

#8. Cacio di Bosco

Italy, sheep, semi-firm, creamy yet crumbly, nutty, earthy truffle

#9. Cocoa Cardona

Wisconsin, goat, semi-firm, slight cocoa earthiness, floral notes

#10. Reading

Vermont, raw cow, semi-firm, slightly salty & pungent, deeply nutty undertones

#11. Romao

Spain, sheep, firm, crumbly & creamy, nutty, rosemary crust

#12. Karst

Vermont, cow, firm, sweet nutty flavor, buttery texture

#13. Hab's Cheddar

Vermont, cow, semi-firm, slight cheddar bite with spicy harissa

#14. Blue Goat Verdecapra

Spain, goat, subdued blue flavor, silky feel & mellow, earthy taste

#15. Caveman Blue

Oregon, cow, raw, creamy, sweet buttermilk, nuances of cured meats

#16. Roquefort Gabriel Coulet

France, sheep, distinctive aroma & flavors of sweet butter, caramel, smoke & salt

All cheeses \$6.00/ounce

Each cheese is served with individual accompaniments & baguette

Assorted Nuts or Olive Tasting \$6.00 each

Fruit Selections - Market Price

Fresh Seasonal Fruit

Small or Large Side of Fresh Berries