

Artisan Cheese

Copeland has selected award-winning artisan cheeses from the United States to be enjoyed as a starter, entrée or dessert. Enjoy!

* raw milk cheeses (over 60 days)

HUMBOLT FOG

Goat's Milk, California

Moist with a creamy texture and exhibits wonderful clean and lemony taste

HUDSON VALLEY CAMEMBERT

Cow and Sheep's Milk, New York

Creamy, soft, meltingly smooth and buttery with the texture of a triple-crème

*OLDWICK SHEPHERD

Sheep's Milk, New Jersey

Four months cave ripened, raw milk cheese with great earthy aroma and a nutty smooth finish. A wonderful French Pyrenees style sheep's milk cheese

UPLAND'S PLEASANT RIDGE

Cow's Milk, Wisconsin

Nutty and milky with rich, dense flavors. A wonderful rival to Gruyere

*FISCALINI BANDAGED CHEDDAR

Cow's Milk, California

Sixteen months aged raw milk award-winning cheddar with a luxurious balance of buttery, grassy and savory flavors

*GREAT HILL BLUE

Cow's Milk, Massachusetts

Zesty raw milk blue cheese full flavored and sharp with a smooth finish

\$12 plate of three

\$24 plate of six

Served with fig and almond tart, quince paste and nuts

\$5 fruit plate

Sliced apples, pears and grapes