

HOLIDAY CHEESE PLATTERS

Avoid the rush, keep things simple and pre-order a platter of some of our most popular cheeses to entertain your guests this holiday!

For those of you on a budget, choose our
DIVINE ON A DIME PLATTER

A 3 Cheese Platter includes:

Tresor de Normandie: a beautiful, rich brie from Normandy France

Ossau-Iraty: a crowd-friendly sheep's milk cheese from the Pays-Basque region of France

Beemster XO: a sharp and crunchy gouda with a "butterscotchy" finish, aged 2 years, from Holland

Or make it a 5 Cheese Platter with the addition of:

Canas de Cabra: a flavorful buche-style goat's cheese from Spain

Fourme d'Ambert: a mild, earthy blue cheese from France, one of the oldest known cheeses in the world!

3 Cheese Platter- \$5.50 per person

5 Cheese Platter- \$6.25 per person

For those of you looking to really amaze your guests, choose our
WOW THE CROWD PLATTER

A 3 Cheese Platter includes:

Brillat-Savarin, "Frais": a fresh version of France's most famous cow's milk triple cream

Tomme de Bordeaux: a gorgeous, semi-firm goats milk cheese, covered in herbs and spices, from the Bordeaux region of France

L'Amuse Signature Gouda: a truly artisanal and well-balanced gouda, aged 2 years, from Holland

Or make it a 5 Cheese Platter with the addition of:

Ossau-Iraty Reserve: aged twice as long as the original Ossau-Iraty and rubbed with French paprika

Rogue River Blue: an award-winning cow's milk blue cheese from Oregon, wrapped in grape leaves that have been macerated in pear brandy

3 Cheese Platter- \$8.20 per person

5 Cheese Platter- \$8.85 per person

If these choices aren't what you're looking for, ask our staff about custom ordering your platter!