

soft cheese

Individual cheese selection, price per ounce

Mix Crottin, goat milk, WI 2.45

fresh goat cheese

Humboldt Fog, goat milk, CA 3.70

bright, creamy, tangy and clean flavors

St. Pete's blue, cow milk, MN 2.15

creamy, rich, bright and clean flavors

Brie Charmant, cow milk, WI 1.75

nutty aromas

Peppadew, goat milk, WI 2

sweet and spicy

Port Salut, cow milk, France 2.10

mellow and round flavors

Purple Haze, goat milk, CA 4.20

fennel and lavender aromas

Bucheron Montchevre, goat milk, WI 2.45

garlic and herbs, earthy notes

Gorgonzola Amablu, cow milk, MN 2

earthy, creamy, sweet and tangy flavors

semi-soft cheese

Benedictine, sheep milk, WI 3.95

creamy, intense, unctuousness

Cardona, sheep milk, WI 3.30

slight nutty flavor

Widmer, cow milk, WI 2.35

four year aged cheddar

Roth's Private Reserve, cow milk, WI 3.15

aromas of cocoa, sweet roasted nuts

Widmer's Aged Brick, cow milk, WI 1.60

earthy flavors

Havarti Horseradish, cow milk, WI 1.60

mellow creamy flavor, mustard seed and chives

Chipotle Gouda, cow milk, MN 2.20

smoky flavors, zesty spice

cheese flights

6 ounces

Bistro 15

Benedictine, sheep milk, Wisconsin
Havarti Horseradish, cow milk, Wisconsin
Humboldt Fog, goat milk, California

*Our sommelier pairing:
Cabernet Sauvignon, Montes Alpha, Chile*

French Inspired 14

Port Salut, cow milk, France
Brie Charmant, cow milk, Wisconsin
Bucheron Montchevre, goat milk, Wisconsin

*Our sommelier pairing:
Pinot Noir, Louis Jadot, Burgundy, France*

Goat Cheeses 17

Mix Crottin, goat milk, Wisconsin
Peppadew, goat milk, Wisconsin
Purple Haze, goat milk, California

*Our sommelier pairing:
Malbec, Pascual Toso Reserve, Argentina*

Chef's Local Favorites 15

Widmer, cow milk, Wisconsin
Roth's Private Reserve, cow milk, Wisconsin
Gorgonzola Amablu, cow milk, Minnesota

*Our sommelier pairing:
"Parallèle 45", Jaboulet, Côtes du Rhône, France*

Profiteroles 7

Puff pastry with vanilla ice cream, hot chocolate sauce

Vanilla crème brûlée 6**Lemon meringue tart 6****Seasonal fruit tart, berry coulis 6****Délice de mousse au chocolat 5****Traditional Opéra cake 6**

Thin layers of Joconde sponge cake, coffee buttercream, chocolate ganache, Kahlua coffee sauce

Grand Marnier chocolate cake 7**Taylor Flag, Ruby Port 8****Taylor Flag, Tawny Port 10****Taylor Flag, 20 years 14****Taylor Flag, 30 years 18****EOS Tears of Dew 14**

Late harvest, Moscato, California

Muscat de Beaumes-de-Venise 32

Domaine de Beaumalric, France

Pot of Harney & Sons Tea 3

Earl Grey, English Breakfast, Darjeeling, Orange Pekoe, Japanese Sencha, Peppermint, French Chamomile or Decaf Ceylon

Lavazza French Roast coffee 3

Regular or decaffeinated

Espresso 4**Cappuccino 4****Café au lait 4****Latte 4****Sparkling Celebrations****25**

Moët & Chandon Imperial Brut, France

Domaine Chandon Rosé, California

Domaine Chandon Brut, California

Grand Marnier Flight**30**

Grand Marnier Cordon Rouge

Grand Marnier 100

Grand Marnier 150

Colette

bar & bistro