

FERME/SUMMER

a true farm-to-table restaurant

ARTISAN CHEESES, MEATS & SWEETS

ARTISAN CHEESE BOARD 12 (ONE SELECTION 5)

THREE SELECTIONS OF YOUR CHOICE, HONEYCOMB, POACHED APRICOTS, MARCONA ALMONDS, BAGUETTE

TANGLED UP IN BLUES 15

A SAMPLING OF EACH OF OUR BLUE-VEINED CHEESES WITH FIG & JONES APIARY HONEY

ARTISAN CHARCUTERIE BOARD 12

CHEF'S SELECTION OF TWO PÂTÉS, THREE DRY SAUSAGES, CORNICHONS, DIJON MUSTARD, BAGUETTE

CHEF'S GRAND ASSIETTE 24

THE CHEF'S FINEST SELECTION OF ARTISAN CHEESES, PÂTÉS AND DRY SAUSAGES WITH ALL THE ACCOMPANIMENTS

ARTISAN CHEESES

PURPLE HAZE-CYPRESS GROVE, CALIFORNIA

-CHÈVRE, FENNEL POLLEN, HINT OF LAVENDER

CHAMPLAIN TRIPLE CREAM- CHAMPLAIN VALLEY CREAMERY, VERMONT

-LIGHTLY AGED, SOFT RIPENED COW'S MILK CHEESE, BUTTERY FLAVOR, VERY RICH

LAMB CHOPPER- CYPRESS GROVE, CALIFORNIA

-SEMI FIRM SHEEPS MILK CHEESE, BUTTERY FLAVOR, LONG FINISH

NANCY'S CEMBERT, OLD CHATHAM SHEEPHERDING COMPANY, NEW YORK

-SHEEP & COW'S MILK BLEND, BUTTERY DOUBLE CREAM, TANGY FINISH

**DUTCH FARMSTEAD-CATO CORNER FARM, COLCHESTER, CONNECTICUT

-RAW COW'S MILK GOUDA STYLE; SUPPLE, MEDIUM MILD

**WOMANCHEGO-CATO CORNER FARM, COLCHESTER, CONNECTICUT

-RAW COW'S MILK SPANISH MANCHEGO STYLE; HIT OF FRUIT & NUT

**TWO-YEAR CHEDDAR- GRAFTON VILLAGE, VERMONT

-TWO YEAR AGED RAW MILK CHEDDAR, EARTHLY FLAVOR, BUTTERY UNDERTONES

**BRIDGID'S ABBEY-CATO CORNER FARM, COLCHESTER, CONNECTICUT

-RAW COW'S MILK; SMOOTH, CREAMY, MEDIUM MILD BELGIAN-STYLE CHEESE

**PARMIGIANO- REGGIANO "VACCHE ROSSE"-DOP EMILIA-ROMAGNA ITALY

-WELL-AGED RAW COW'S MILK, BEAUTIFULLY CRYSTALLIZED AND WELL -BALANCED

BLUE VEINED CHEESES

EWES BLUE- OLD CHATHAM SHEEPHERDING COMPANY, NEW YORK

-ROQUEFORT STYLE CREAMY SHEEP'S MILK BLUE

FOURME D'AMBERT-AOC AUVERGNE FRANCE

-PASTEURIZED COW'S MILK BLUE AND ONE OF THE OLDEST IN FRANCE

SHROPSHIRE BLUE STILTON-COLSTON BASSET DAIRY, NOTTINGHAMSHIRE, ENGLAND

-CREAMY BLUE-VEINED CHEESE WITH DISTINCTIVE ORANGE BODY AND MILD FLAVOR

**POINT REYES ORIGINAL BLUE- POINT REYES CREAMERY, CALIFORNIA

-CREAMY FULL FLAVORED RAW COW'S MILK BLUE

**BLACK LEDGE BLUE-CATO CORNER FARM, COLCHESTER, CONNECTICUT

-MEDIUM STRONG, BUTTERY, EARTHY RAW COW'S MILK BLUE

SWEETS~7

HAZELNUT GELATO AFFOGATO WITH A DOUBLE SHOT OF ESPRESSO, TOFFEE CRUMBLE

CHOCOLATE POT DE CRÈME, CHECKERBOARD SHORTBREAD COOKIE

WARM CHOCOLATE FONDANT CAKE, VANILLA BEAN ICE CREAM

WARM "A LA MINUTE" CHOCOLATE CHIP COOKIES, SHOT OF COLD ORGANIC MILK

TAZA ORGANIC CHOCOLATE CRÈME BRÛLÉE, GUAJILLO SPICY SUGAR CRUST

GRAHAM CRACKER ICE CREAM, CHOCOLATE COOKIE, TOASTED MARSHMALLOW ON A STICK

SEASONAL BERRIES, CHILLED MEYER LEMON "SABAYON"

VANILLA PANNA COTTA, DRUNKEN FRUIT

J. FOSTER'S MILKSHAKE- CHOCOLATE, CHOCOLATE MALT, VANILLA OR STRAWBERRY

**INDICATES AN ARTISAN CHEESE MADE FROM RAW MILK. CHEESE PRODUCTION FROM RAW MILK UTILIZES BENEFICIAL ENZYMES, BACTERIA AND AGING TO GREATLY REDUCE OR ELIMINATE ANY HEALTH RISKS.