



# NEWPORT VINEYARDS

## THE CHEESE



STANDS ALONE

### Choose 3 for 20 | 5 for 26

Served with seasonal fruits, Chef's spiced nuts + house-made jams.  
GF crackers 1 | Extra GF crackers 3

*Additional bread for boards +1 | In order to preserve the quality of the cheese, we do cut each piece to order. Please allow for additional time.*

## **BLOOMY**

### **Little Something**

Sweet + Salty Farm, Little Compton, RI | Pasteurized Cow's milk

Our beloved bloomy rind cheese, in the family of a brie or camembert. Aged to a soft, almost gooey perfection, with a flavor like a triple cream, rich with pasture milk. Ladled by hand, the old French farmhouse way.

### **Three Sisters**

Nettle Meadow, Lake Luzerne, NY | Pasteurized Cow's, Sheep's, & Goat's milk

Dense and rich like cheesecake. A perfect balance of cow, goat, and sheep. Mild and buttery at first, with a slight tang and bit of sweetness that grows as you enjoy it, plus some button mushroom notes at the end.

## **FIRM**

### **Siegfried's Pride**

HighLawn Farm, Lee, MA | Pasteurized Cow's milk

Rubbed with an herb-infused brandy which imparts a complex floral aroma. Firm yet pliable & creamy, it bursts with flavors of butterscotch + toasted almonds. It has a sweet, subtle taste (not sharp or acidic), with lingering brown-butter notes.

### **Aged Bloomsday**

Cato Corner Farm, Colchester, CT | Raw Cow's milk

A classic aged cheese with a sharp bite that's balanced with a touch of sweetness on the finish. A "happy accident" first made on Bloomsday June 16th, 2003. Aged 8-13 months.

## **RUSTIC**

### **Womanchego**

Cato Corner Farm, Colchester, CT | Raw Cow's milk

This cow's milk Womanchego resembles a young sheep's milk Manchego. The flavor is earthy, mild -and sweet, with hints of fruit and nut. Aged 3-5 mos.

### **Harvest Moon**

5-Spoke Creamery, Goshen, NY | Raw Cow's milk

A rich, round, raw milk cheese with a moonscape-like outer rind, with an inside the orange hue of autumnal leaves; a local homage to Minolette, with characteristic butterscotch notes that become more pronounced with age.

## **FUNKY+BLUE**

### **Sweet Pea**

Round Table Farm, Hardwick, MA | Raw Cow's milk

A raw cow's milk taleggio-style cheese that is bright and springy with an earthy rind. Great for melting or served with jam or cider.

### **Bay Blue**

Point Reyes Farmstead, CA | Pasteurized Cow's milk

Point Reyes Blue is an award-winning blue from Northern California with a peppery profile. The cheese's sweet, milky base blends perfectly with a creamy, fudge-like texture and a zesty hint of cracked black pepper.