

ONE MARKET
RESTAURANT

Artisanal Cheeses

CROCODILE TEAR

Capriole Dairy

Greenville, Indiana

*2009 Cochon Grenache Blanc,
Clement Hills, Napa Valley 6.50/12.50*

LANDAFF

Landaff Creamery

Landaff, New Hampshire

*2007 Skylark "Red Belly",
North Coast 6.75/13.00*

ROUGE ET NOIR

Marin French Cheese, Co.

Petaluma, California

*NVJ Vineyard & Winery Brut Rosé,
Russian River Valley 8.00/15.75*

GOUDA GOAT

Central Coast Creamery,

Paso Robles, California

*Penfolds Club Reserve Tawny,
South Australia 4.50/8.50*

single cheese 8.00
additional cheeses 4.00

*All cheeses are served with seasonal
fruit, toasted nuts, and artisanal bread*

Pastry Chef: Patti Dellamonica-Bauler 06.04.10