

CHEESE SENSATIONS

\$12 per sensation

Each tasting portion served with fruit mostarda, French black olives, Marcona almonds, Tuscan baguette and Fruit Nut Bread

Triple Bypass

Delice de Bourgogne
Hudson Valley Camembert
Robiola Bosina

Roaming Goats

Pave Savage
Valençay
Caprini

Hardliners

Piave Vecchio
Dante
Four-Year Gouda

Blues Brothers

Verde Capra Gorgonzola
Bayley Hazen Blue
Saint Agur

Smooth Operator

Purple Haze
Capra Honey
Regal de Bourgogne

Bella Bella

Robiola Bosina
Pecorino Ginepro
Verde Capra Gorgonzola

Rub-A-Dub Rinds

Bouree
Epoisses
Grayson

Cheddar is Better

Le Chevre Noir
Fiscalini
Bleu Mont Bandaged Cheddar

Wisconsin! Yeah!

Gran Queso
Roth's Private Reserve
Pleasant Ridge Reserve

Three Amigos

Idiazabal
Ibores
Romao

Umami Central

Ossau Iraty
Gaperon
Sottocenere

TASTING SENSATIONS

Ode to Olives!

Try our assorted
international olive
plate
\$6

Charcuterie Selections

A selection of cured meats, with a focus on Certified Eden Natural Grain Fed Berkshire Pork. Ask your Sommelier which artisanal meats we are featuring today!

\$20 for 1-2 persons
\$7 each additional

ENO EXPERIENCE!

Each day we feature a platter of three cheeses, three cured meats paired with a glass of wine! And last but not least, a chocolate to top it off.

\$28 for 1 person
\$12 each additional

CHOCOLATE SENSATIONS

\$11 per sensation

Leche Caliente

Dark Milk Chocolate
Curry Saffron
3 Pepper

Sticky Sweet

Caramel Apple Truffle
Strawberry Balsamic Caramel
Salted Chocolate Caramel

Garden of Eno

Fig Truffle
Shiitake Truffle
Rosemary Caramel

Wine n'Swine

Cabernet Caramel
Espresso Truffle
Chocolate Dipped Bacon

Chipmunk Love

Milk Almond Toffee
Dark Chocolate Pistachio
Macadamia Praline

Cocoa Cabana

Strawberry Yin & Yang
Bananas Foster
Raspberry Truffle

Bittersweet Symphony

Madagascar 70%
Ocumare 70%
Jembrana 70%

*"Exercise is a dirty word...
Every time I hear it, I wash
my mouth out with
chocolate."*

*"Forget Love – I'd rather
fall in Chocolate!"*