

FROMAGE

Served with

California Coastal Honeycomb, Fruit & Nut Bread, Housemade Date & Walnut Cake
One Selection 12 / Three Selections 18 / Five Selections 26

MORELS CHEESE PLATE 18
Hook's 2 Year Cheddar, Taleggio, Humboldt Fog
WINE SUGGESTION 11
Sauvignon Blanc, Squirt Gun, Napa 2011

- QTY. ← COW'S MILK →
- ◆ **SOFT**
 - Marin French Brie Triple Crème *Petaluma, California, USA*
 - Henri Hutin Brie Couronne *Ile-de-France, France*
 - Saint Andre *Normandie, France*
 - Nicasio Halleck Creek *Nicasio, California, USA*
 - ◆ **WASH**
 - Nicasio Square Organic *Nicasio, California, USA*
 - Epoisses AOC *Burgundy, France*
 - Chaumes *Perigord, France*
 - Belletoile Rouge *Ile-de-France, France*
 - ◆ **SEMI SOFT**
 - Reblochon Fleur D Alps *Haute Savoie, France*
 - Pt. Reyes Bay Blue *Petaluma, California, USA*
 - Moody Blue Smoked *Monroe, Wisconsin, USA*
 - Gorgonzola Dolce DOP *Piedmont, Italy*
 - Shaft's Blue Cheese *Roseville, California, USA*
 - Taleggio *Lombardy, Italy*
 - Morbier *Franche-Comté, France*
 - ◆ **SEMI FIRM**
 - Bellwether Carmody *Petaluma, California, USA*
 - Mahón *Balearic Islands, Spain*
 - Fourme d'Ambert *Auvergne, France*
 - Huntsman Gloucester *Gloucestershire, England*
 - Stilton Royal Blue *Derbyshire, England*
 - Tomme de Savoie *Rhone Valley, France*
 - ◆ **FIRM**
 - Hook's 2 yr. Aged Cheddar *Mineral Point, Wisconsin, USA*
 - Parmigiano Reggiano *Emilia Romagna, Italy*
 - Old Quebec 7 Year Aged Cheddar *Quebec, Canada*
 - Gruyère de Comté *Franche-Comté, France*
 - Uniekaas 18 Month Aged Gouda *Holland, Netherlands*

- QTY. ← GOAT'S MILK →
- ◆ **SOFT**
 - VerdeCapra Blue *Lombardy, Italy*
 - Humbolt Fog St. Arcata, *California, USA*
 - Bucheret *Sebastopol, California, USA*
 - Cypress Grove Purple Haze *Arcata, California, USA*
 - ◆ **SEMI FIRM**
 - Laura Chenel Tome *Sonoma, California, USA*
 - Garroxta, *Catalunya, Spain*
 - Redwood Cheddar Goat *Sebastopol, California, USA*
 - Drunken Goat *Murcia, Spain*

- ← SHEEP'S MILK →
- ◆ **SEMI SOFT**
 - Mitibleu *La Marcha, Spain*
 - Roquefort Blue *Roquefort-sur-Soulzon, France*
 - Pepato *Bellwether Farm, California, USA*
 - Old Chatham Kinderhook Creek *Chatham, NY, USA*
 - ◆ **SEMI FIRM**
 - Manchego 12 Month DOP *La Mancha, Spain*
 - Ossau-Iraty *Northern Basque, France*
 - Cacio de Roma *Rome, Italy*
 - Petite Basque *Basque, France*
 - ◆ **FIRM**
 - Idiazábel *Navarra/Basque, Spain*
 - Grand Ewe 12 Month Aged *Holland, Netherlands*

- ← BLENDED MILK →
- ◆ **SEMI SOFT**
 - Cabrales (C, G & S) *Asturias, Spain*
 - Boschetto Al Tartufo *Tuscany, Italy*

CHARCUTERIE

Served with

Cornishons, Whole Grain Mustard & Cocktail Onions
One Selection 10 / Three Selections 16 / Five Selections 24

- QTY.
- **FINOCCHIONA, USA**
Fennel infused salame from Salt Lake City, Utah
 - **PROSCIUTTO DI SAN DANIELE, Italy**
This Italian Ham is cured for a minimum of 14 months in the Friuli region of Italy.
 - **CABERNET SALAMI, USA**
Uncured, creamy, touch of smoke & tannins, from Santa Rosa, CA
 - **SAUCISSON SEC, USA**
French inspired Salame cured for 30 days & hand tied
 - **FRA'MANI SOPPRESSATA, USA**
A tangy beef, very coarsely cut & scented with clove. Moist & full-flavored, from Berkeley, California.

FROM THE TREES

- MORELS MIXED OLIVES 7**
Taggiasca, Nicoise, Picholine & Kalamata Olives marinated with fresh rosemary, garlic & chili flake
- SWEET & SPICY SPANISH**
- MARCONA ALMONDS 6**
- CHEF'S CANDIED CALIFORNIA GROWN WALNUTS 6**

PROPRIETORS & WINEMAKERS SAL CASOLA JR & CHIPPER PASTRON

EXECUTIVE CHEF JL CARRERA

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