

Restoration Bar

WILLIAMSBURG INN®

Global Cheese Menu

Sample the world's great cheeses paired with sun-dried fruits

SAINT ANDRÉ

Ile de France, France

Soft, buttery cow's milk leads to a rich creamy texture finishing with a clean fresh taste

Complements a crisp Chardonnay or Champagne

five dollars

THREE YEAR AGED HOOK CHEDDAR

Wisconsin, United States

Aged semi-hard cow's milk cheddar This cheese boasts enhanced sharpness without bitterness

Delectable with a crisp Chardonnay, Spicy Shiraz, or dark ale

five dollars

AGED GRAND CRU GOUDA

Zuid Holland Province, Holland

Semi-hard whole cow's milk cheese lending a Scotch whisky-like perfume

Pairs with beers, light fruity reds, and Scotch

six dollars

VALDEON

Castille, Spain

Rich and complex blended blue of goat's and cow's milks, traditionally prepared by wrapping in chestnut leaves and cave aging to create the smoky flavor with walnut notes

Pairs with a tawny port or sherry

six dollars

P'TIT BASQUE

Western Pyrenees, France

The Basques insist this cheese remains unchanged for the last four thousand years.

This semi-hard sheep's cheese is unbelievably nutty while mild and sweet

Great with a Bordeaux or Pinot Noir

seven dollars

CHOOSE THREE CHEESES

fourteen dollars

CHOOSE FIVE CHEESES

twenty-two dollars

To assure the dining pleasure of all our guests, please be kind enough to turn off cellular phones and refrain from smoking.