

## SMALL BATCH ARTISANAL CHEESES

PASTRY CHEF BRENTON BALIKA AND CHEF ADAM SOBEL HAD A VISION TO HAND CRAFT ARTISANAL CHEESES WITHIN A PROFESSIONAL RESTAURANT ENVIRONMENT. EIGHT YEARS LATER THAT VISION HAS COME TO FRUITION. CHEF BALIKA'S LABOR OF LOVE COUPLED WITH HIS ZEAL FOR FOOD HAS RESULTED IN SOME OF THE FINEST HAND CRAFTED CHEESES IN AMERICA; CREATED EXCLUSIVELY FOR OUR GUESTS HERE AT BOURBON STEAK, WASHINGTON DC. THESE CHEESES ARE MADE USING SUPERIOR LOCALLY SOURCED, SEASONAL INGREDIENTS WHILE UTILIZING TRADITIONAL CULTURING METHODS. PLEASE, SAVOR AND ENJOY.

### 50/50 *AGED 1-2 MONTHS*

HALF COW'S/HALF GOAT'S MILK, BLOOMING RIND,  
BOTH MILKS ARE MADE WITH THE SAME METHOD, OBSERVING TRADITION,  
SEPARATED BY A LAYER OF ASH.

### MOURNING GOAT *AGED 6-9 WEEKS*

GOAT'S MILK, SOFT RIPENED,  
DENSE AND PIQUANT CHEVRE THAT IS INTENSIFIED BY THE ADDITION OF BLUE  
MOLDS

### THREE CREAM *AGED 1-2 MONTHS*

COW'S CREAM AND MILK, BLOOMING RIND,  
DENSE AND BUTTERY TEXTURE THAT TASTES OF FRESH CREAM, HAY AND  
MUSHROOMS

### CLASSIC ROBIOLA FRESCA *AGED 2-4 WEEKS*

SHEEP'S MILK, SOFT NATURAL RIND,  
SIMPLE, CLEAN, AND SLIGHTLY SWEET IN FLAVOR

### CAPRETTO *AGED 2-8 WEEKS*

GOAT'S MILK, BLOOMING RIND, CREAMY CHEVRE ENCASED IN A WHITE MOLD RIND.  
TANGY WITH A LINGERING FLAVOR OF MUSHROOMS

### SUBOLEO *AGED 4-10 WEEKS*

GOAT'S AND COW'S CREAM, WASHED RIND,  
INTENSE AROMA, FRUITY AND FLORAL, WITH PEPPERY NOTES.

### GORGONZOLA "INDECISO" *AGED 3-6 MONTHS*

NEITHER DOLCE NOR PICANTE. COW'S MILK, SOFT NATURAL RIND, MILD

6 EACH

SELECTION OF 3 CHEESES...15