

## CHEESES

#### Creekside Creamery - Agassiz - Family owned, certified organic using traditional cheese aging techniques

 La Belle Vallée: Gruyere style aged for a minimum of 12 months, mildly sharp, beautiful nutty flavour.
Petite Savoie: A washed-rind soft cheese made in the Reblochon style. Pleasantly pungent and deliciously creamy.

#### MEATS

#### Helmut's Sliced Charcuterie - Vernon - Family operated, three generations of European trained sausage makers

-Duck à l'Orange Salami: French inspired salami -Corsican Coppa: Traditional Corsican cold cut made from pork loin

### ACCOMPANIMENTS

**Olives:** Castelvetrano from Sicily, smoked in Port Coquitlam by Fume Eh

Fig & Walnut Wine Jam: The Preservatory – Langley Fig & Olive Crisps: Lesley Stowe – Richmond

Lime Saffron Almond & Salted Cashews: Liv Nuts - Naramata-Traditional small-batch roasting technique

# **Retail Pricelist**

CHEESES	
<b>Creekside Creamery - Agassiz</b> La Belle Vallée - Wedge 150g	\$14.75
MEAT	
Helmut's Sliced Charcuterie - Vernon Duck à l'orange Salami or Corsican Coppa - 100g	\$10.75
CRISPS	
<b>Lesley Stowe - Richmond</b> Fig & Olive or Rosemary Raisin/Almond Flour GF - 150g	\$10.00
OLIVES	
<b>Fume EH - Port Coquitlam</b> Smoked Green Castelvetranos - 250ml	\$11.75
NUTS	
<b>Liv Artisanal - Naramata</b> Lime Saffron Almonds or Salted Cashews - 60g	\$8.00
CHIPS	
<b>Hardbite Handcrafted Chips - Surrey</b> All Natural or Black Truffle Sea Salt Avocado Oil - 128g	\$6.00
PRESERVES	• • • • • • • • • • • • • • • • • • •
<b>The Preservatory - Langley</b> Cheese Lover Trio - 3x40g (Fig/Walnut, Apple/Gewurtz, Peach/Jalapeno)	\$20.00
SWEETS	90 <sup>1</sup> 0
<b>Fraser Valley Gourmet - Langley</b> Dark Chocolate Almond or Milk Chocolate Caramel - 100g	\$8.00