NO 109 CHEESE & WINE

109 Danbury Road Ridgefield CT T 203 438 5757 7 Old Barn Road Kent CT T. 860 592 0366

Holiday Cheese Platters

All prices are estimates based on weight of cheese, crackers not included

We also welcome our customers to drop off their own favorite platter (24 hours ahead) to make it a more personable touch or rent one of our beautiful wooden Berkboards ($20 rental fee).

The Tried and True Cheese **Small 4-6 people**: **$59 - Large 8-12 people: $94**

Customer favorites our classic cheese platter comes with all the best like creamy Delice de Bourgogne, Beemster Extra Aged Gouda, & Le Secret de Compostelle Sheep's milk cheese.
Includes grapes, Turkish apricots and herbs beautifully designed on our Eco Friendly wooden compostable platter. (sm. 1.35 lbs lg 2.75)

The Cabin Platter **Serves 6-10 people $110**

When you want to curl up by the fire. Great to take with you on a Ski trip or for a movie night.
Some of our favorites to share with friends and family. Cremeux Citeaux Triple Crème Cow France, Parmigiano Reggiano 3.5-4 yr Aged Cow Italy, Monte Alva Aged goat Spain, Jambon Bayonne (French Prosciutto), Pork Queen Salami Red Table MN.
Includes grapes, Turkish apricots and herbs beautifully designed on our Eco Friendly deep round palm platter.

The Grand Platter **Serves 15 plus $250**

The perfect platter to entertain friends and family. This Cheese and Charcuterie platter is designed to make entertaining simple. This platter includes Brillat Savarin (French Triple Crème), Primadonna (Aged Gouda), Le Secret de Compostelle (sheeps Milk), Cacio di Bosca (sheeps milk with truffle), Alp Blossom (Alpine cows milk covered in meadow flowers), Hot Soppressata, Serrano Spanish Ham, Mixed Olives, Turkish Apricots, Sierra Figs, grapes and herbs. (Approx 4.5 lbs cheese and 1.75 lbs meat)

Cheesemonger's Choice

Each platter will be beautifully designed on our disposable birch tray and feature approximately ½ lb of each cheese. Includes grapes, Turkish apricots, Sierra figs and herbs beautifully designed on our Eco Friendly wooden compostable platter.

Three Artisan Cheese's for 4 – 6 pp $ 75
Cremeaux Citeaux Cow Triple Crème - France
Verano Sheep's Milk Cheese – Vermont Shepherd, Vermont
Montealva Goat's Milk Cheese – Southwest Spain
Approx 1.5 lbs cheese total

Five Artisan Cheese Platter for 8 – 12 pp $115
Merry Goat Round Spruce– soft goat – Firefly Farms Maryland
Flory's Truckle Cheddar – Cow – Missouri
Pecora Rosa - Sheep - Alta Langa Italy
Sneek Gouda – Cow – Frisian Farms - Iowa
Bleu du Vercors Sassenage – Raw Cow - France
Approximately 2.5 lbs cheese total

Charcuterie Platters

*** All prices are estimates based on weight of meats and cheese, crackers not included**

The Tried and True Charcuterie

Our classic platter comes with all the favorites! Jambon de Bayonne, Salumeria Biellese Hot and Sweet Soppressata all beautifully designed on our Eco Friendly wooden compostable platter with herbs and Sierra dried figs.

Small (4-6 pp) $62 Large (10-15 pp) $85

Mongers Choice Charcuterie Platter

Small (4-6 pp) $72
Jambon de Bayonne, Pork Queen by Red Table, Gentle Giant by Red Table all beautifully presented on our Eco Friendly compostable Platter with herbs and Sierra dried figs (approx. 1.25 lbs)

Large (8-10 pp) $106
Jambon de Bayonne, Pork Queen by Red Table, Gentle Giant by Red Table, Bresaola Air dried cured beef and Speck Alto Adige (approx. 1.75 lb)

Smoked Salmon Platter

Whether you're having brunch, a cocktail party, breakfast meeting, or a lovely dinner, our smoked salmon makes any event special. Sliced to order by hand & comes with all the trimmings! Crème Fraîche, Lemon wedges, Red Onion , Capers

Each platter includes Organic Scottish Salmon cured with cold hickory smoke and a touch of the chef's secret salt (1 lb for small, 1.5 lbs for large)
Ask about our NYC Bagels a great add

Small 4-6 people: $84 **Large 8-10 people**: $112

109 Appetizers and other favorites

APPETIZERS

Flatbread fresh mozzarella, tomato and basil	*$ 10.00*	_____
Flatbread chorizo	*$ 10.00*	_____
Flatbread Wild Mushroom & 4 cheeses	*$ 12.00*	_____
Pigs in a Blanket (15 ct) - w/Brooklyn Hotdogs	*$ 20.00*	_____
Vegetable Samosa with chutney (12 ct)	*$ 15.00*	_____
Short Rib Roquefort Hand Pie (10 ct)	*$ 16.00*	_____
Mini Wild Mushroom Tart (12 ct)	*$ 21.00*	_____
Apple chutney Brie tart (10 ct)	*$ 24.00*	_____
Mini Croque Monsieur (12 ct)	*$ 19.00*	_____
Mac and Cheese (1.5 lbs) serves 3-4	*$ 19.50*	_____
Pimento Cheese dip (.50 lb)	*$ 10.00*	_____
Smoked Salmon Spread	*$16.50*	_____
Buttermilk Biscuits (6)	*$10.00*	_____
Bagels NYC (everything or plain) 3	*$ 3.00*	_____
Baguettes	*$ 3.65*	_____
Bread Idyllwild Miche Rustic Sourdough	*$11.00*	_____
Bread Idyllwild Alp Blossom Gruyere	*$11.00*	_____

Fondue Mix

Traditional (Gruyere and Emmenthaler) 4-6pp	*$28.00*	_____
Alpine Reserve (18 mo Gruyere, Hornbacher, Emmenthaler) 4-6 pp	*$39.00*	_____

Pates Housemade

Chicken Liver Fig and Port Mousse	*$12.00*	_____
Pate' Campagne Terrine .50 lb	*$16.00*	_____
Foie Gras Terrine	*$mkt*	_____

Soup Housemade quart $13.75

Potato Leek	_____
Butternut Squash Miso	_____
Tomato Roasted Garlic	_____

Ask for our selections: Caviar, Whistle Stop Bakery , High 5 Pie's

Don't Forget the Wine!

109 Wine right next door in Ridgefield. We are experts in pairing food and wine.

No. 109 Cheese and Wine Market
The Marketplace at Copps Hill
109 Danbury Road, Ridgefield CT
T. 203-438-5757

No. 109 Cheese Market
7 Old Barn Road
Kent, CT
860-592-0366

Feel free to call ahead or order online www.109cheeseandwine.com