

FIRESIDE LOUNGE

200 Inverness Drive West Englewood, CO 80112 (303) 799-5800 Phone (303) 799-5874 Fax www.InvernessHotel.com

Pick 4 cheeses for 12.00 or 3 Cheeses for 9.00

~All flights are accompanied with a grilled baguette, fresh red grapes, and a crisp green apple~

Boschetto al Tartufo

The Il Boschetto al Tartufo is a mild semisoft cheese, a blend of sheep and cow's milk, loaded with white truffle bits. The heady aroma and delightful flavor will be enjoyed by all who partake.

Humbolt Fog

Humboldt Fog is an elegant, soft, surface ripened cheese. The texture is creamy and luscious with a subtle tangy flavor. Each handcrafted wheel features a ribbon of edible vegetable ash along its center and a coating of ash under its exterior to give it a distinctive, cake-like appearance.

Camembert de Bocage

Has typical Camembert characteristics such as white rind and creamy yellow pate. Tends to be a little salty sometimes. This version of Camembert does tend to be stronger than you would expect from a Camembert.

Manchego

The taste depends on the maturity: mild, subtle, and fresh; or strong and full-bodied with a tangy farmhouse flavor. The taste is very distinctive, slightly salty but not too strong. It is creamy with a slight piquancy, and with the characteristic aftertaste of sheep's milk.

Haystack Mt. Snowdrop

Firm and silky with a dense, creamy interior that's surprisingly mild. The thin, snowy-white edible rind contributes to its unique flavors.

Mouco Colorouge

Soft and creamy with mild buttery overtones give way to a complex spicy tone and furthering depths of complexity.

Roaring Forties Blue

Noticeably sweet, mild, creamy, complex flavors not found in other blues, a bit less salty, and with a definite brown tint.

Port Salut

The rind of the cheese is slightly moist and colored, with regular traces of the plastic-covered cloth used in production. Affinage (refining) takes one month as the cheese is polished with brine, which also contributes to its rich flavor. The result is an exquisite cheese with an orange rind and pale-yellow interior.

Pick 3 chocolates for 9.00

or

4 chocolates for 12.00

*~Put "eat chocolate" at the top of your list of things to do today.
That way, at least you'll get one thing done.~*

Caribbean Banana Mango Ganache

Sweet and slightly acidic with creamy Exotic texture

Caramel Merlot Truffle

Full bodied caramel and merlot with a light sweet acidity

Smoky red Oak Barrel Chocolate Lollipop

Aged in oak with hints of a dark Belgian finish

Pure Milk Chocolate Ganache

Creamy and well balanced, 37-38% cocoa undertones and a smooth finish

The Big and Bold Bonbon

Intense cocoa profiles with a robust finish

Vietnamese Jungle Truffle on Bamboo

Skewered Ganache with passion fruit fragrance and well balanced acidity

Raspberry Delights

Deep Dark Cocoa Flavors with Chambord Cream and a touch of mint

Bittersweet Hazelnut Giandua

Dark cocoa, milk chocolate and toasted hazlenuts