

The cheese cart at Restaurant Gary Danko offer fifteen to twenty cheeses nightly. We feature cheeses from many corners of the world rotating through hundreds of selections in a year. We balance our cart choices with our local favorites, worldly classics, adventurous flavor combinations and traditional crowd pleasers.

A nightly selection might include:



Goat's Milk Cheeses

Humboldt Fog:

Arguably the most well known goat cheese produced in California. This young, snow white cheese has a distinctive layer of ash running through the middle of its form. From Arcata, California in Humboldt County this award winning cheese inspires even non-goat cheese lovers to taste and enjoy! Alternatives may include, Valençay, Selles-sur-Cher, Sainte-Maure Belgique Cendrée, O'Banon, Siltcoos, and more.

Roccamerano:

Produced in the Langhe region of Italy this DOP cheese is aged by the legendary family of Guffanti to perfection, when the cheese takes on a soft moist cakey texture that sticks to your palate with a tangy creamy finish. Alternatives may include, Brunet, La Tur, Keene, Quatre-Feuille, Cameo, and more.

Garrotxa:

From Catalonia, Spain. This semi-hard cheese is full of herbaceous flavors resulting from the wild herbs the goats feed on. This complex herbaceous palate pairs with a delicate creaminess that delights the palate. Though usually not more than 6 months old at most, this drier style cheese has intense depth of character that offers layer upon layer of flavors on the palate. Let it linger to enjoy the after taste. Alternatives may include, Midnight Moon, Panteleo, Brabander, Chabrin and more.



Sheep's Milk Cheeses

Petit Agour:

A classic from the Basque region. Sheep's milk cheese have been made in this part of the world for thousands of years and the recipes have held to tradition. This particular cheese has been aged for 3 months giving it a semi-firm texture with a rich nutty flavor. The red hue of the rind comes from a final brushing of ground pimento peppers, that doesn't add any heat to the cheese but accentuates the earthiness. Alternatives may include, Manchego, Mona, Fat Bottom Girl, Tomme Brûlée, and more.

Pecorino Sardo:

Only Sardinian sheep milk coming from the Island of Sardinia off the coast of Italy are used in the production of this cheese. The wild selection of wild flowers, grasses, herbs and flora of Sardinia sweeten the milk with a very distinctive Island flavor. Made in the style of a centuries old tradition, it opens a gateway to a much simpler and more personal approach to cheese making. Alternatives may include, Pecorino Ginepro, San Andreas, Mona, Berkswell, and more.

Nancy's Camembert:

A mix of sheep's and cow's milk, this decadent bloomy rind cheese hails from upstate New York, Hudson Valley. Produced by Old Chatham Shepherding Co., and named after the better half of the founders of the dairy. Alternatives may include, Carletta, Robiola, Cravanzina, Brebiou, and more

***Cow's Milk Cheeses*****Brillat Savarin:**

From Normandy, France, not more than 2 to 3 weeks old, we call this the "ice cream cheese". It is made by adding hot cream straight into the curd in order to raise the fat content to a whopping 78% (75% being the minimum requirement for a triple crème). Named after the famed chemist and author of the 'Physiology of Taste', it is a favorite of all decadent food lovers. Alternatives may include, Gres Champenois, Delice de Bourgogne, Mt Tam, Cremeux des Citeaux, and more.

Devils Gulch:

One of Cowgirl Creamery's seasonal cheeses. Known for their local fame and flagship cheeses of Mt Tam and Red Hawk, they make a few lesser known seasonal originals include Devils Gulch which is a soft double crème cheese that has been brushed with a little Moscato, and topped with sweet and spicy peppers which play off the milk mushroom flavors of the cheese. Alternatives may include, Camembert, Brie, Moses Sleeper, Seastack, Green Hill, and more.

Affidelice:

From Burgundy, France and produced by Berthaut, a name synonymous with Epoisses. Berthaut makes this wonderful, lesser known washed rind, raw cow's milk cheese with all of the same traits as its famed Epoisses, with the exception of the wash. Affidelice is washed with Chablis wine which creates a slightly sweet, more gentle palate in the finish that delights all "stinky" cheese lovers and lures those that dare to taste what the smell questions. Alternatives may include, Epoisses, Langres, Livarot, Dancing Fern, Red Hawk, Stinking Bishop and more.

Chimay Cheese "À la Chimay Première"

A semi-soft washed rind cheese made by the same Trappist monks that make the renowned beer. This particular cheese is washed with the very same beer. Great depth of flavor, meaty,

fruity, with a hint of bitterness. A meal in itself, and a house favorite. Alternatives may include, Taleggio, Grayson, Nicasio Square, Quadro di Bufala, and more.

Morbier:

Raw cow's milk aged between one and two months, full of flavor and one of our favorite "stories" on the cart. The Shepard's of the Franche-Comté hiking up the steep terrain would separate the morning milk from the evening milk with a tasteless layer of ash to avoid the possibility of wasting the excess curd. An oft-requested cheese, Morbier will always have a home on our cart. Alternatives may include, Tomme de Savoie, Tomme Crayuese, Lou Bergier Pichin, and more.

Pleasant Ridge Reserve:

Produced with milk provided from cows living in a rotating pasture routine, grazing on fresh grass of the Spring and living a great life! This raw milk reserve is aged about one year. Deep layers of long lasting flavor, and a natural honey-comb color helped convince the panel members of the American Cheese Society to name this the Best of Show for 2001. Others may include, Tete de Moine, Comte, and more.

Westcombe Cheddar:

A true Western Farmhouse Cheddar, the only region in the world that has PDO protection on naming rights for cheddar. Raw cow's milk, typically aged for at least 2 years, clothbound and cave aged. The grassy, musty aromas of the cheese give way to the rich, sharp umami flavors on the palate. Alternatives might include, Beecher's Flagship Reserve, Fully Loaded, Quicks, Fiscalini Extra Mature, and more.



Blue Cheeses

Rogue River Blue:

A raw milk blue cheese hailing from Central Point Oregon. One of Rogue Creamery's best and most complex blue cheeses. Although they currently make eight distinct blue cheeses, it is easy to tell that this is their pride and joy. Wrapped with grape leaves that have been soaked in a local brandy, this blue is moist, fudgy, sweet, tangy, creamy, earthy, and that is just beginning, the flavors go on and on. The dairy is constantly evolving to become sustainable with plans to grow their own grape leaves to wrap the cheese and grow their own pears to make their own brandy. Alternatives may include, Echo Mountain, Caveman Blue, Point Reyes Original, Buttermilk Blue, Shakerag Blue, Great Hill Blue, and more

Saint Agur:

One of our house favorites. This double cream blue cheese from the Auvergne region of France offers great depth of flavor and spiciness of the blueing. You are left with a creamy finish that leaves you wanting more. Alternatives may include, Fourme d'Ambert, Bleu d'Auvergne, Chiriboga Blue, and more.

Valdeon:

One of Spain's great blues. Traditionally wrapped with sycamore leaves to help lock in the moisture during the ripening stages. This blue is not shy about showing of its veins of blue. The intense blueing has a long sharp finish, almost to the point of being spicy. This is not a beginners blue, but when you are ready for this one, you will be pleasantly surprised by the underlying complexity.

Alternatives may include, Stilton, Cabrales, Gorgonzola, Shropshire, and more.

