

FROMAGE

Served with

California Coastal Honeycomb, Fruit & Nut Bread, Housemade Date & Walnut Cake
One Selection 12 / Three Selections 18 / Five Selections 26

MORELS CHEESE PLATE 18
Hook's 2 Year Cheddar, Taleggio, Humboldt Fog
WINE SUGGESTION 11
Sauvignon Blanc, Squirt Gun, Napa 2011

QTY.

COW'S MILK

◆ SOFT

- Marin French Brie Triple Crème *Petaluma, California, USA*
- Henri Hutin Brie Couronne *Ile-de-France, France*
- Saint Andre *Normandie, France*
- Nicasio Halleck Creek *Nicasio, California, USA*

◆ WASH

- Nicasio Square Organic *Nicasio, California, USA*
- Epoisses AOC *Burgundy, France*
- Chaumes *Perigord, France*
- Belletoile Rouge *Ile-de-France, France*

◆ SEMI SOFT

- Reblochon Fleur D Alps *Haute Savoie, France*
- Pt. Reyes Bay Blue *Petaluma, California, USA*
- Moody Blue Smoked *Monroe, Wisconsin, USA*
- Gorgonzola Dolce DOP *Piedmont, Italy*
- Shaft's Blue Cheese *Roseville, California, USA*
- Taleggio *Lombardy, Italy*
- Morbier *Franche-Comté, France*

◆ SEMI FIRM

- Bellwether Carmody *Petaluma, California, USA*
- Mahón *Balearic Islands, Spain*
- Fourme d'Ambert *Auvergne, France*
- Huntsman Gloucester *Gloucestershire, England*
- Stilton Royal Blue *Derbyshire, England*
- Tomme de Savoie *Rhone Valley, France*

◆ FIRM

- Hook's 2 yr. Aged Cheddar *Mineral Point, Wisconsin, USA*
- Parmigiano Reggiano *Emilia Romagna, Italy*
- Old Quebec 7 Year Aged Cheddar *Quebec, Canada*
- Gruyère de Comté *Franche-Comté, France*
- Uniekaas 18 Month Aged Gouda *Holland, Netherlands*

QTY.

GOAT'S MILK

◆ SOFT

- VerdeCapra Blue *Lombardy, Italy*
- Humbolt Fog St. Arcata, *California, USA*
- Bucheret *Sebastopol, California, USA*
- Cypress Grove Purple Haze *Arcata, California, USA*

◆ SEMI FIRM

- Laura Chenel Tome *Sonoma, California, USA*
- Garroxta, *Catalunya, Spain*
- Redwood Cheddar Goat *Sebastopol, California, USA*
- Drunken Goat *Murcia, Spain*

SHEEP'S MILK

◆ SEMI SOFT

- Mitibleu *La Marcha, Spain*
- Roquefort Blue *Roquefort-sur-Soulzon, France*
- Pepato *Bellwether Farm, California, USA*
- Old Chatham Kinderhook Creek *Chatham, NY, USA*

◆ SEMI FIRM

- Manchego 12 Month DOP *La Mancha, Spain*
- Ossau-Iraty *Northern Basque, France*
- Cacio de Roma *Rome, Italy*
- Petite Basque *Basque, France*

◆ FIRM

- Idiazábel *Navarra/Basque, Spain*
- Grand Ewe 12 Month Aged *Holland, Netherlands*

BLENDED MILK

◆ SEMI SOFT

- Cabrales (C, G & S) *Asturias, Spain*
- Boschetto Al Tartufo *Tuscany, Italy*

CHARCUTERIE

Served with

Cornishons, Whole Grain Mustard & Cocktail Onions
One Selection 10 / Three Selections 16 / Five Selections 24

QTY.

- **FINOCCHIONA, USA**
Fennel infused salame from Salt Lake City, Utah
- **PROSCIUTTO DI SAN DANIELE, Italy**
This Italian Ham is cured for a minimum of 14 months in the Friuli region of Italy.
- **CABERNET SALAMI, USA**
Uncured, creamy, touch of smoke & tannins, from Santa Rosa, CA
- **SAUCISSON SEC, USA**
French inspired Salame cured for 30 days & hand tied
- **FRA'MANI SOPPRESSATA, USA**
A tangy beef, very coarsely cut & scented with clove. Moist & full-flavored, from Berkeley, California.

FROM THE TREES

MORELS MIXED OLIVES 7

Taggiasca, Nicoise, Picholine & Kalamata Olives marinated with fresh rosemary, garlic & chili flake

SWEET & SPICY SPANISH

MARCONA ALMONDS 6

CHEF'S CANDIED CALIFORNIA

GROWN WALNUTS 6

PROPRIETORS & WINEMAKERS SAL CASOLA JR & CHIPPER PASTRON

EXECUTIVE CHEF JL CARRERA

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