

Blue Mondays

February 12 from 4-6PM

Cheese and Sake Pairing



258 N Palm Canyon Dr., Palm Springs

RSVP:760-537-3838



Cypress Grove Lamb Chopper

Sheep's Milk Cheese

Buttery color and smooth texture cheese that is aged 3 months. Made in Holland for Cypress Grove.

Awards

- Silver, World Cheese Awards 2016, 2017
- Best Product in Aisle, NASFT sofi Awards 2002



Can be purchased at
"On The Mark"



Tasting Notes—Cypress Grove Lamb Chopper

- Texture is smooth and soft-firm
- Buttery in color and flavor
- Nutty flavor over time
- Long complex finish

Pairing Notes

- Typical Sheep's milk cheese (think Manchego) is usually paired with moderate to richer red wines, however, Lamb Chopper is recommended with softer, citrus, drier wines
- For Sake, this means drier sakes with crisp citrus notes to more complex sake



Can be purchased at
"On The Mark"



SHO CHIKU BAI SHIRAKABEGURA JUNMAI DAIGINJO

Tasting Notes

Shirakabegura Junmai Daiginjo is made with Yamadashinishiki rice from Hyogo prefecture. It has full-body with a hint of sweetness and smooth, velvety texture on the palate. This Sake has subtle aromas of pear, melon, banana and petrichor, with flavors of vanilla, melon, banana and white mushroom.

Sake Facts

- Class: Junmai Daiginjo
- Rice: Yamadashinishiki
- Rice-Polishing Ratio: N/A
- Alcohol: 15.5%
- Brewery Location: Nada, Hyogo
- Food Pairings: This sake sets off lightly flavored foods that have a subtle, savory edge.
- Sizes: 720ml
- Retail: \$52.95



JINYU 100 POEMS JUNMAI GINJO

Tasting Notes

A **tribute** to the famous **13th century Hyakunin Isshu** which contains a compilation of 100 greatest Tanka poems, spanning a period of 800 years.

At the height of **Tanka poetry, poetress, Ono no Komachi**, whose likeness is **depicted on the bottle**, left behind a rich collection of her uniquely passionate, sensitive, and delicate works. Tanka poetry is a highly stylized art form as is Jinyu 100 Poems JG Sake

- Full Bodied
- Melon & Plum
- Anise

Sake Facts

- Class: Junmai Ginjo
- Rice: Bizen Omachi
- Rice-Polishing Ratio: 65%
- Alcohol: 15-16%
- Brewery Location: Chiba Prefecture
- Food Pairings: Compliments a variety of dishes.
- Sizes: 720ml
- Retail \$39.95



KUROSAWA NIGORI

Tasting Notes

A light and fruity nose with creamy "UMAMI" flavor. Discover the best of premium sweetness in this sake. No artificial flavor added. All natural sweetness with a mild sourness. Easy-drinking sake with low alcohol.

Sake Facts

- Class: Nigori
- Rice: N/A
- Rice-Polishing Ratio: 70%
- Alcohol: 8%
- Brewery Location: Chubu, Nagano
- Food Pairings: Spicy food, dessert.
- Sizes: 720ml, 300ml
- Retail: \$19.95

