

Blue Mondays

Cheese and Sake Pairing From 4-6PM



258 N Palm Canyon Dr., Palm Springs
RSVP: 760-537-3838



Cambozola Black Label-Triple Cream

Cow's Milk Cheese

This gourmet cheese is a triple cream **soft-ripened blue cheese** that is matured in special cold cellars (cold ripened).

The cheese has a unique natural gray mold on the outside and an exquisite blue veining on the inside.

Serve the Cambozola Black Label with warm Truffle Honey or a Balsamic Reduction. It can also be enjoyed with honeydew, dried cranberries or any other type of fruit.

Tasting Notes

- Nutty with a sweet note
- Smooth, creamy texture

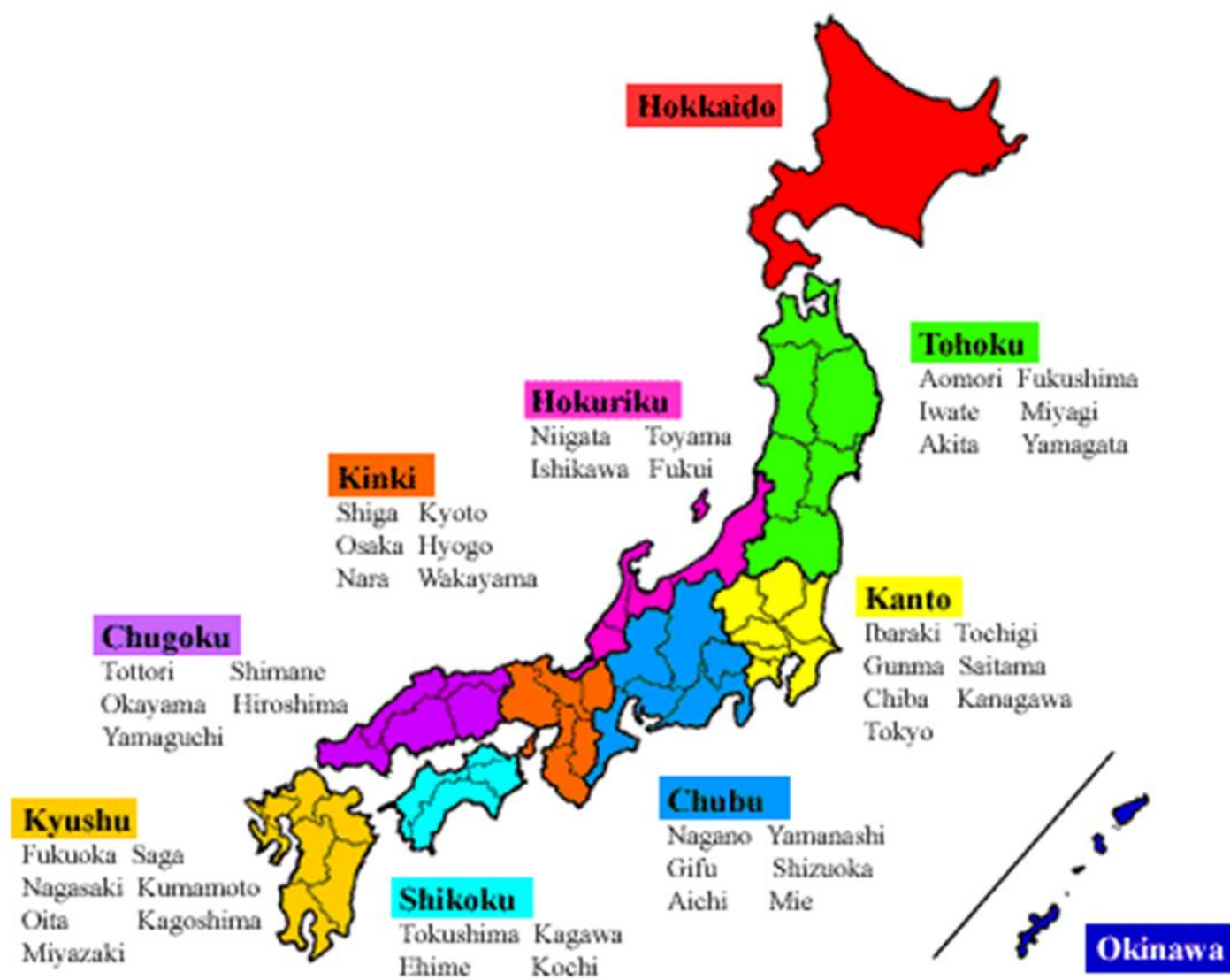
Pairing Notes

- Pair with semi-sweet sake with soft fruity notes



Can be purchased at
"On The Mark"







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





DENSHIN YUKI SNOW JUNMAI GINJO

Tasting Notes

Yuki means "Snow"

Crafted to represent lightness of snow

Semi-sweet

- Fresh Melon
- Pear
- Vanilla

Sake Facts

- Class: Junmai Ginjo
- Rice: Yamadanishiki, Gohyakumangoku
- Rice-Polishing Ratio: 55%
- Alcohol: 15-16%
- Brewery Location: Hokuriku, Fukui
- Sizes: 720ml
- Retail: \$32.95



SHIRAKABEGURA JDG



Tasting Notes

Full-body with a hint of sweetness and smooth, velvety texture on the palate.

Semi-sweet

- Pear
- Melon
- Banana
- Vanilla
- White mushroom

Sake Facts

- Class: Junmai Daiginjo
- Rice: Yamadashinishiki
- Rice-Polishing Ratio: N/A
- Alcohol: 15.5%
- Brewery Location: Nada, Hyogo
- Sizes: 720ml
- Retail: \$51.95

