

WELCOME TO CHEESETIQUE



Summer 2025 Restaurant Week

3 COURSES \$40

STARTERS

CHEESE BOARD FOR ONE

two cheeses, sweet & savory accompaniments

CAESAR SALAD

baguette croutons, parmigiano reggiano, traditional or vegetarian dressing

CHILLED GOLDEN GAZPACHO

refreshing blend of yellow tomatoes & cucumbers

STONE FRUIT CAPRESE SALAD +5

burrata, nectarines, plums, fresh basil & mint, pistachios, balsamic glaze

ENTREES

'TIQUE CHEESESTEAK

creamy-robust Taleggio, aioli, arugula, ciabatta, mixed greens

Truly one of a kind!

SUMMER SHRIMP BOWL

pineapple, mango, red cabbage, carrots, cucumber, pickled red onion, mesclun, crispy wontons, miso vinaigrette

ROASTED HALF CHICKEN

peruvian cilantro jalapeño mayo, shallot broccoli

BLACK TRUFFLE GNOCCHI

velvety black truffle cream, tender ricotta dumplings, parmigiano

SUNSHINE SALMON +7

mango, pineapple & jalapeño salsa, jasmine rice

BRAISED BEEF SHORT RIBS +9

mashed potatoes, glazed carrots

DESSERTS

CHOCOLATE MOUSSE

KEY LIME CHEESECAKE

Special Prices on Jill's Reserve Wines

DOMAINE BIZET SANCERRE BLANC

6oz. 18 / 9oz. 27

DOMAINE DE SAJE CHÂTEAUNEUF DU PAPE

6oz. 27 / 9oz. 40

Our full menu is also available; please, no substitutions.

cheesetique.com



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