

TABLE & VINE CHEESE *of the month*

Hard cheese and soft cheese, cow's milk, goat's milk and sheep's milk, mountain cheese and more, Table & Vine's collection of award-winning, handcrafted, artisan cheeses from around the world includes Italian Parmigiano, aged Gouda, farmhouse Cheddar, English Stilton, domestic Chèvre and French Camembert, amongst many others.

Whether it's a simple cheese plate for one or served as an hors d'oeuvre at your next celebration, used as a secret ingredient in your next culinary experience or to just simply enjoy with your favorite bottle of wine, our specialty foods staff can always help you make the right choice!



August 2010

**Tomme
Fleur Verte**

**\$19⁹⁸
lb**

Aromatic herbs, tarragon and juniper berries surround this luscious goat cheese. It is soft and creamy and its taste is loaded with herbaceous overtones. Truly decadent!

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**Fourme d'
Ambert**

**\$10⁹⁸
lb**

Fourme d'Ambert is one of France's oldest cheeses originating during Roman times. It is also an A.O.C. raw cow's milk cheese containing 50% butter fat. Made by slightly pressing the curd, it is simultaneously firm and creamy with a palate impression hinting strongly of wine.

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**Bayley Hazen
Blue**

**\$18⁹⁸
lb**

Bayley Hazen Blue is a natural rinded blue-veined cheese. It is made with every other day whole, raw morning Ayrshire milk because it is lower in fat and lends itself well to the 4 to 6 month aging process. The paste of a Bayley Hazen is drier than most blues and the *penicillium roqueforti* takes a back seat to an array of flavors that hint at nuts and grasses and in the occasional odd batch, licorice. Though drier and crumblier than most blues, its texture reminds one of a chocolaty butter that just melts on the tongue.

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**Nancy's Hudson Valley
Camembert**

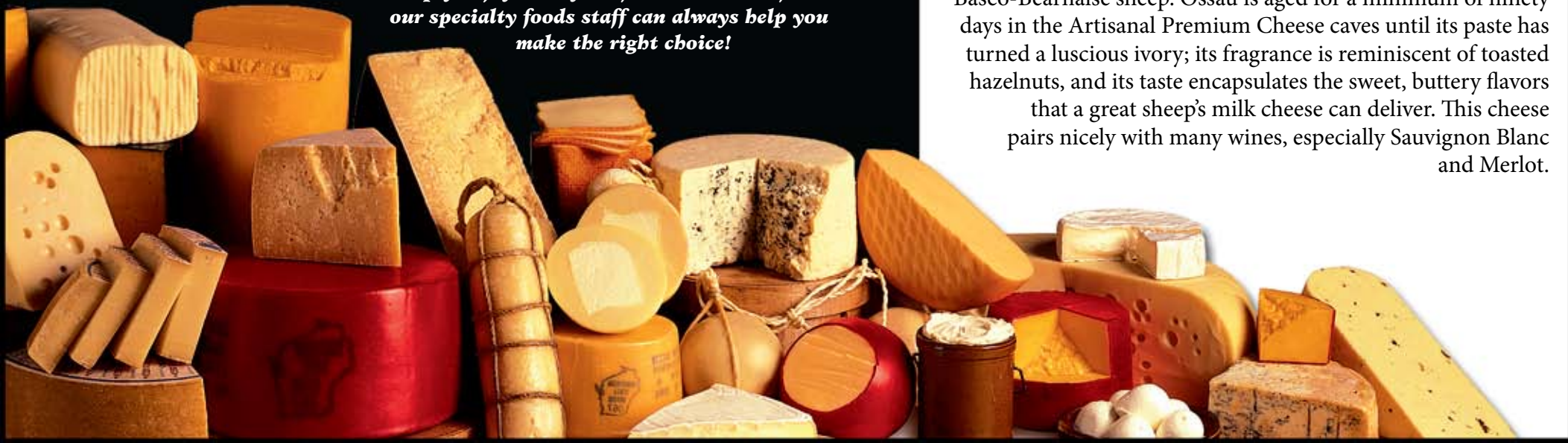
**\$16⁹⁸
lb**

Nancy's Hudson Valley Camembert is a creamy, soft-ripened cheese made from the milk of the Old Chatham Shepherding Company's herd of East Fresian sheep, combined with a neighboring farm's hormone-free cow's milk. A multiple-award winner, Nancy's Camembert is meltingly smooth and buttery with the texture of a triple-crème. It pairs especially well with many sparkling wines and Champagnes, as well as most Chardonnays, Rieslings and Sauvignon Blancs.

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**Ossau
Iraty**

**\$ 17⁹⁸
lb**

Ossau Iraty is a classic sheep's milk cheese made in the French Pyrénées in two neighboring provinces: the Ossau Valley in the Bearn and the wooded hills of Iraty in the French Basque country. Ossau Iraty is made with the milk of the Manech and Basco-Bearnaise sheep. Ossau is aged for a minimum of ninety days in the Artisanal Premium Cheese caves until its paste has turned a luscious ivory; its fragrance is reminiscent of toasted hazelnuts, and its taste encapsulates the sweet, buttery flavors that a great sheep's milk cheese can deliver. This cheese pairs nicely with many wines, especially Sauvignon Blanc and Merlot.

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**Grafton Village
Cheese Co. Duet**

**\$15⁹⁸
lb**

Grafton Village Cheese Co. Duet is the perfect collaboration between Vermont's Grafton Village Cheese Company and the Faribault Dairy in Minnesota. Layered with Grafton Premium One-Year Cheddar and St. Pete's Select Blue Cheese, Grafton Duet is similar to a Huntsman-style cheese and the result is a harmonious experience. It is tangy and creamy with a wonderful mouth feel and boasts an **American Cheese Society** award. Grafton Duet displays a stunning presentation, perfect for cheeseboards and centerpieces.