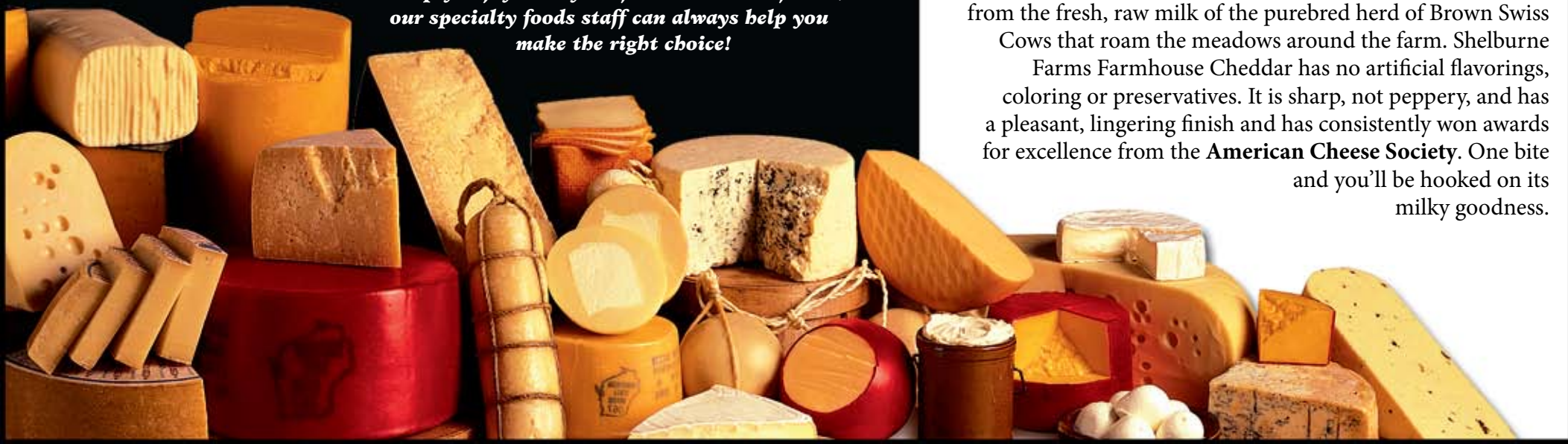


TABLE & VINE CHEESE *of the month*

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!



September 2010

Shelburne Farms Two Year Farmhouse Cheddar

**\$ 11.98
lb**

Shelburne Farms Farmhouse Cheddar is produced at the namesake Shelburne Farms, just outside of Burlington, Vermont. This farmstead cheddar is made entirely by hand from the fresh, raw milk of the purebred herd of Brown Swiss Cows that roam the meadows around the farm. Shelburne Farms Farmhouse Cheddar has no artificial flavorings, coloring or preservatives. It is sharp, not peppery, and has a pleasant, lingering finish and has consistently won awards for excellence from the **American Cheese Society**. One bite and you'll be hooked on its milky goodness.

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!



September 2010

**Goat Rising
Chèvre**

\$ 3⁴⁸

4 oz Cup

This international award-winning chèvre is the product of Nubian goats from the **Farmstead at Mine Brook** in Charlemont, MA. It has a rich and creamy flavor and is soft, spreadable and incredible! Need we add, deliciously creamy? It is a must have for the true cheese connoisseur.

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!



September 2010

**Brillat
Savarin**

**\$ 17⁹⁸
lb**

Created in the 1930's by cheesemaker Henry Androuet, **Brillat Savarin** is a soft, white crusted cow's milk cheese made with 75% butterfat. It is a triple Crème that is luscious, creamy and faintly sour and is more like a Camembert than Brie. It is produced year-round, mainly in Normandy France and pairs beautifully with *Champagne*.

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!



September 2010

**Gorgonzola
Dolce**

**\$ 11.98
lb**

This distinctive Italian cow's milk, pasteurized cheese is produced in the famous Piedmont Region of Italy. It has a delicious creamy texture and a salty, tangy flavor from the mold used in its production. **Gorgonzola Dolce** is a younger blue cheese that is not as pungent or as dry or crumbly as an aged Gorgonzola but is subtly sharper. This is a great cheese to introduce to your friends who claim to be "not into blue".

Enjoy this sinfully decadent cheese with fresh fruits.