

TABLE & VINE  
**CHEESE**  
*of the month*

*This Month:*  
***Your French Cheese  
Destination!***

*Indulge*  
*with*  
**over 150**  
**Varieties**  
**of Artisan**  
**CHEESE**

**Saint-Nectaire \$8.98/lb**

Is a French cheese made in the Auvergne region of central France. This cheese has been made in Auvergne since the 18th Century. Saint -Nectaire is a pressed, uncooked cheese made from cow's milk. This dense cheese has a silky texture with soft, acidity, and it's taste is similar to that of a Reblochon, with hints of hazelnut and mushrooms. Pairs well with Vero Pinot Noir.

**Roquefort \$19.98/lb**

Is a ewe's-milk blue cheese from the south of France. It is one of the world's greatest blue cheeses. The "King of Cheeses," Roquefort is white, crumbly and slightly moist, with distinctive veins of blue mold. The overall flavor sensation begins slightly mild, then waxing sweet, smoky and finally, fades to a salty finish.

Pairs well with Sauternes.



*February 2008*

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**Belletoile \$9.98/lb**

This is a luscious triple creme with the qualities of a Brie, and whipping cream rolled into one. Light and airy before dinner, or as a dessert cheese. Belletoile is ethereal. Do not overlook it as a cheese for brunch, with smoked salmon & toast points, or fresh fruit. Pairs well with Groth Sauvignon Blanc.

**Comté \$11.98/lb**

Comté is a French cheese made from unpasteurized cow's milk in the Franche-comté region of eastern France. The rind is usually a dusty-brown color, and the taste is mild, slightly sweet, and nutty. Delicious with pears Pairs well with Ghost Pines Chardonnay.

**Morbier \$8.98/lb**

Morbier is a semi-soft cow's milk cheese from France named after the small village of the same name. It is ivory colored, soft and slightly elastic, and is immediately recognizable by the black layer of ash separating is horizontally in the middle. The bottom layer consists of the morning milk and the upper layer is made up of the evening milk. Flavor is rich and creamy, with a slightly bitter aftertaste. Pairs well with McMurray Pinot Noir.



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