

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

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

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

**Tipperary Cheddar \$8.98/lb**

County Tipperary of Ireland is the setting for the production of this delicious cheddar. **Tipperary Cheddar** is a cow's milk cheese which has a rich creamy texture that just melts in your mouth. It has a sharp taste, which satisfies the appetite for a snack whether on a cracker or a slice of bread.

**Cashel Irish Blue \$12.68/lb**

**Cashel Blue** was crafted in 1984; it is Ireland's original artisan blue. Made in Tipperary Ireland, **Cashel Blue** is made entirely by hand from whole, un-homogenised cow's milk. This blue cheese has a distinctive mild, creamy and soft flavor. It pairs well with any type of plum spread and a Chardonnay.



*March 2008*

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

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

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

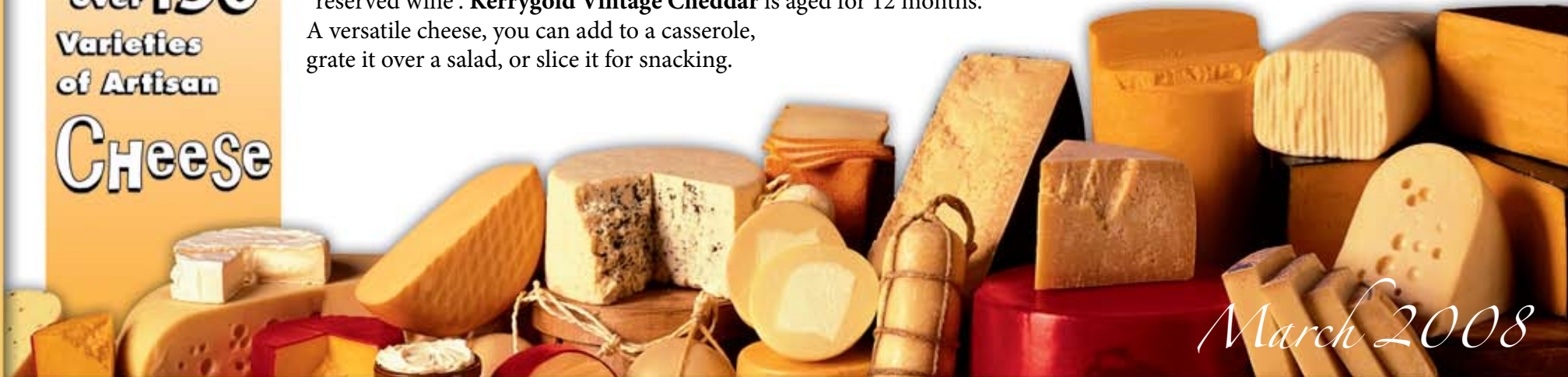
**Kerrygold Blarney Castle Cheese \$3.48/7oz**

Kerrygold Blarney Cheese is a semi-soft part skim milk cheese from the lush fields of Ireland. Its subtle flavor is reminiscent of a young Gouda. Kerrygold Blarney Castle is a mild, versatile cheese suitable for sandwiches and cheese boards, and also a fabulous melting cheese that can be shredded over a baked potato or soups.

**Kerrygold Vintage Cheddar \$9.58/lb**

This cheese carries the “Vintage” label which is only awarded to a truly deserving cheese, similar to a “reserved wine”. Kerrygold Vintage Cheddar is aged for 12 months.

A versatile cheese, you can add to a casserole, grate it over a salad, or slice it for snacking.



*March 2008*