

TABLE & VINE
CHEESE
of the month

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

Indulge
with
over 150
Varieties
of Artisan
CHEESE

Laura Chenel \$5.78/8oz

Laura Chenel began producing chevre in the Bay Area town of Sebastopol, California. It is made with care from a herd of 500 goats. This goat's milk cheese is most popular crumbled on salads, pasta's and pizzas.

Humboldt Fog \$16.98/lb

Humboldt Fog is an elegant, soft, surface ripened cheese. The texture is creamy and luscious with a subtle tangy flavor. Each handcrafted wheel features a ribbon of edible vegetable ash along its center and a coating of ash under its exterior to give it a distinctive, cake-like appearance. It is truly an American original!



April 2008

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Arina Goat Gouda \$11.98/lb

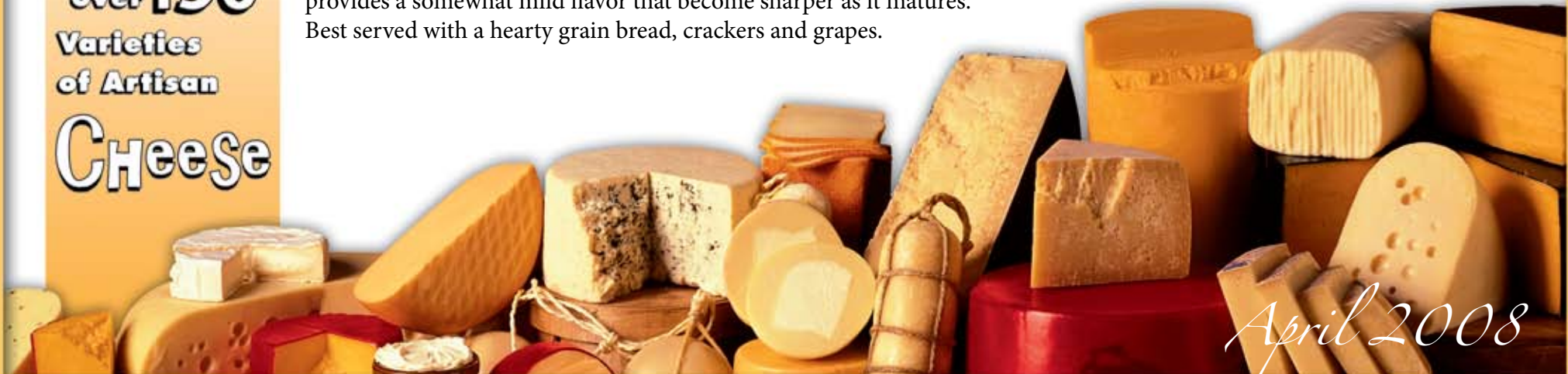
Arina Goat Gouda is made from 100% goat's milk and aged 8 weeks. It is distinguished by its surprisingly mild flavor and is wonderful on a cheese board, shredded on a salad, or melted over your favorite entree. Serve with crusty French bread and fruits; such as pears, apples or grapes.

Woolwich Dairy Goat Cheddar \$6.78/7oz

This Goat Cheddar is made with 100% fresh goat's milk. Sharp and smooth, this aged cheddar is complex and nutty in flavor. Mild goat overtones give it a distinct advantage as a table and a cooking cheese.

Bucheron \$12.98/lb

Bucheron is a goat's milk cheese native to the Loire Valley in France. Semi-aged and ripened for 5 to 10 weeks, Bucheron has an ivory-colored pate surrounded by a bloomy white rind. Soft, but semi-firm in texture, this cheese, when young, provides a somewhat mild flavor that become sharper as it matures. Best served with a hearty grain bread, crackers and grapes.



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