

TABLE & VINE
CHEESE
of the month

This Month:
**Destination
Austrian Cheese**

Indulge
with
over 150
Varieties
of Artisan
CHEESE

Asmonte (cow's milk/pasteurized) \$11.98/lb

A strong and spicy hard cheese with an "Italian flair." Aged a minimum of 6 months, during its maturation process each wheel is regularly brushed with linseed oil which creates a special rind. Full flavored with a firm, even slightly crumbly consistency when fully matured.

Bergfex (cow's milk/pasteurized) \$9.98/lb

With a natural rind developed with red cultures, this Austrian mountain cheese is aged 4-6 months and has a smooth, melting texture with a deep fruity flavor.



June 2008

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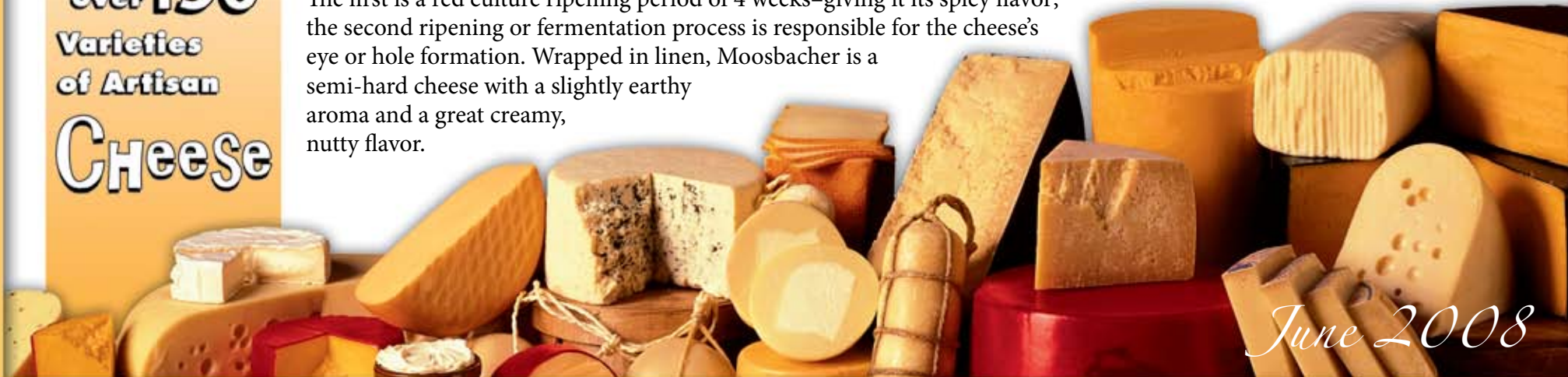
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Dachsteiner (cow's milk/pasteurized) \$8.98/lb

Named after the highest mountain in Styria, Dachsteiner is a spicy, semi hard washed rind cheese with a creamy texture—a classic Styrian cheese. Aged a minimum of 8 weeks the red cultures give this semi-hard cheese its distinctive woody, spicy flavor and creamy consistency. A strong red wine or a glass of beer with tangy characteristics are ideal companions for this Austrian original.

Moosbacher (cow's milk/pasteurized) \$9.88/lb

Named after a farmer who supplies the milk for the cheese, Moosbacher owes its uniqueness to a double ripening process. The first is a red culture ripening period of 4 weeks—giving it its spicy flavor; the second ripening or fermentation process is responsible for the cheese's eye or hole formation. Wrapped in linen, Moosbacher is a semi-hard cheese with a slightly earthy aroma and a great creamy, nutty flavor.



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