

TABLE & VINE
CHEESE
of the month

This Month: Smoked Cheese

Nederlander Smoked Gouda \$6.68/lb

Nederlander Smoked Gouda is a yellowish, cow's milk cheese from the city of Gouda in the Netherlands. In the process of making this Dutch-style gourmet cheese, they drain some of the whey and add water which makes this cheese sweeter. And let us tell you, this is one nice, sweet cheese.

Smith's Farmstead Smoked Gouda \$8.68/lb

Smith's Farmstead Smoked Gouda is a lovely cheese made right here in Winchendon, Massachusetts on a beautiful hillside. It has a firm texture with a slightly sweet flavor. It also has a great appeal because it cooks and melts beautifully. This cheese is also made literally minutes after the daily herd is milked.

Grafton Village Maple Smoked Cheddar \$5.98/8oz Package

Grafton Village Maple Smoked Cheddar is an excellent smoked cheddar that holds the prestigious *Vermont Seal of Quality*. This cheese has the aroma and smokiness of bacon. The cheese itself reminds people of a nice, bed and breakfast in picturesque Vermont. The cheddar is bathed in cool smoke from smoldering hard maplewood. It makes an excellent omelette. Cheese has a nutty yet sweet flavor and it has a firm texture.

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with
over 150
Varieties
of Artisan
CHEESE



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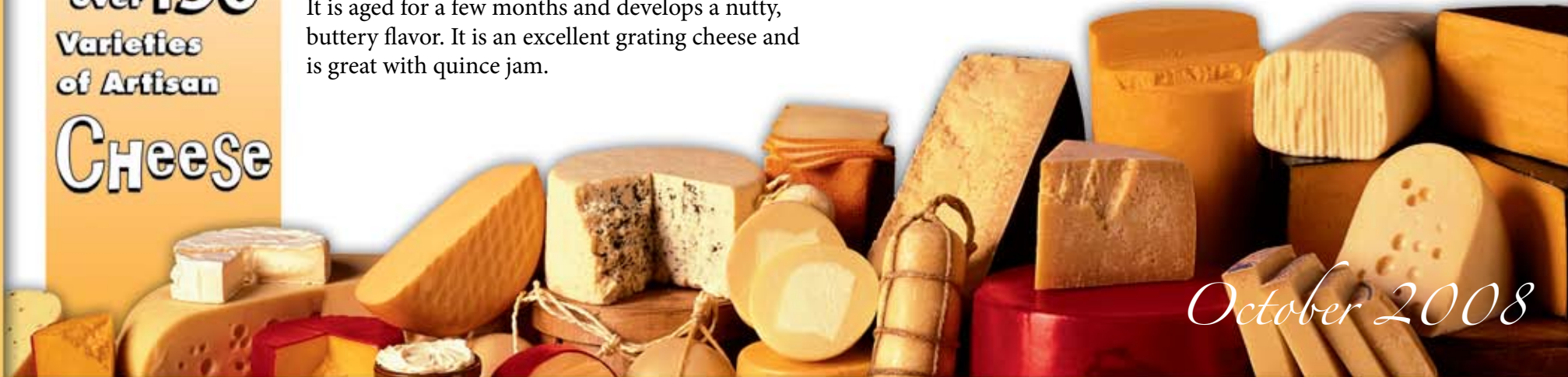
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Danish Smoked Havarti \$9.48/lb

Danish Smoked Havarti is an ivory patterned cheese with tiny holes throughout. These little holes are called “eyes”. **Havarti** generally has a buttery aroma and a mild taste. This cheese is aged about three months, but when it is aged longer it’s taste becomes similar to a hazelnut. This cheese pays compliments to figs, turkey, hearty breads and apples.

Idiazábal \$19.48/lb

Idiazábal is an unpasteurized sheep’s milk cheese from the *Lacha* and *Carranzana* ewes in the basque country of northern Spain. **Idiazábal** is handmade and covered with a hard, inedible rind. It is aged for a few months and develops a nutty, buttery flavor. It is an excellent grating cheese and is great with quince jam.



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