

TABLE & VINE
CHEESE
of the month

This Month:
Table & Vine
Favorites

Indulge
with
over 150
Varieties
of Artisan
CHEESE

Maytag Blue Cheese \$14.98/lb

Acclaimed by cheese experts and food editors as *America's finest blue cheese*, **Maytag Blue** is a creamy blue cheese made from raw milk and is aged for 6 months. A big, robust Port provides a contrast in flavor.

Grand Cru Gruyère \$11.98/lb

Grand Cru Gruyère is a robust, full-flavored cheese made from cow's milk. It is cured for ten months. This complex cheese carries a nutty, yet slightly sweet taste. Pairs well with Chardonnay or Sauvignon Blanc.

Chipotle Lime Dip \$5.98/lb

Smokey chipotle chilies, fresh lime juice and extraordinary spices make this dip truly addictive. **Chipotle lime dip** is the number one selling dip at *Table and Vine*. Serve on a crunchy baguette or on your favorite cracker and enjoy!



August 2008

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Ciao Angelo Aged Gouda \$12.68/lb

Ciao Angelo aged Gouda is a Dutch cheese made with cow's milk. It is aged a minimum of nine months and has a caramelly and nutty flavor and is great for snacking. Pairs with any Ale.

Tour de Marze Brie \$8.58/lb

Tour De Marze is nicknamed "*The Queen of Cheeses*" and is one of the best dessert cheeses available. When served at room temperature, this cheese becomes soft and creamy and is the only way to experience the full, delicious flavor of this cheese. Top it off with preserves or jams or even fresh fruit. Pairs well with any sparkling wine.

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