

TABLE & VINE
CHEESE
of the month

This Month:
**Holiday
Entertaining**

Indulge
with
over 150
Varieties
of Artisan
CHEESE

Crucolo \$16.48/lb

Crucolo is produced in the Valsugana Valley of the unspoiled pastures of Trentino's Italian Alps. 100% cow's milk, pale straw in color, sparingly pocked with tiny holes, **Crucolo** has a rich butteriness and a surprisingly tangy finish.

Old Québec Vintage Cheddar \$12.48/lb

Canada has a long tradition of cheddar production that has resulted in numerous awards earned in international competitions. This three-year old cheddar is aged to perfection! It has a flexible texture and is super sharp with a sweet, buttery taste.



November 2008

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Piave Vecchio \$15.98/lb

Piave was created in 1960 in the Veneto. Nutty like Gruyère and caramelly sweet like aged Gouda, Piave is delicious shredded over polenta or served simply as a table cheese.

Abbot's Gold Cheddar \$14.98/lb

Abbot's Gold Cheddar is an English creamy, buttery cheddar with the tanginess of caramelized onions. It is great with portabello mushrooms or sitting atop an open-face roast beef sandwich.



July 2008