

TABLE & VINE
CHEESE
of the month

Indulge
with
over 150
Varieties
of Artisan
CHEESE

This Month:
Holiday
Entertaining

Saint-André \$14.98/lb

Saint André is a triple crème brie that has a reputation for being a heavenly cheese. It is an *enchanting* and *celebratory* cheese that is lavish, and rich enough for the most expensive of tastes. It can also be placed on any daily menu.

Délice de Bourgogne \$16.98/lb

Délice de Bourgogne is a cow's milk cheese with a smooth, melt in your mouth texture. It has a remarkably pungent aroma, but the velvet smooth texture gives it a subtle taste. For the most memorable Délice experience, use only the freshest French *baguette* or toast. Delicious!



December 2008

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Belletoile \$9.98/lb

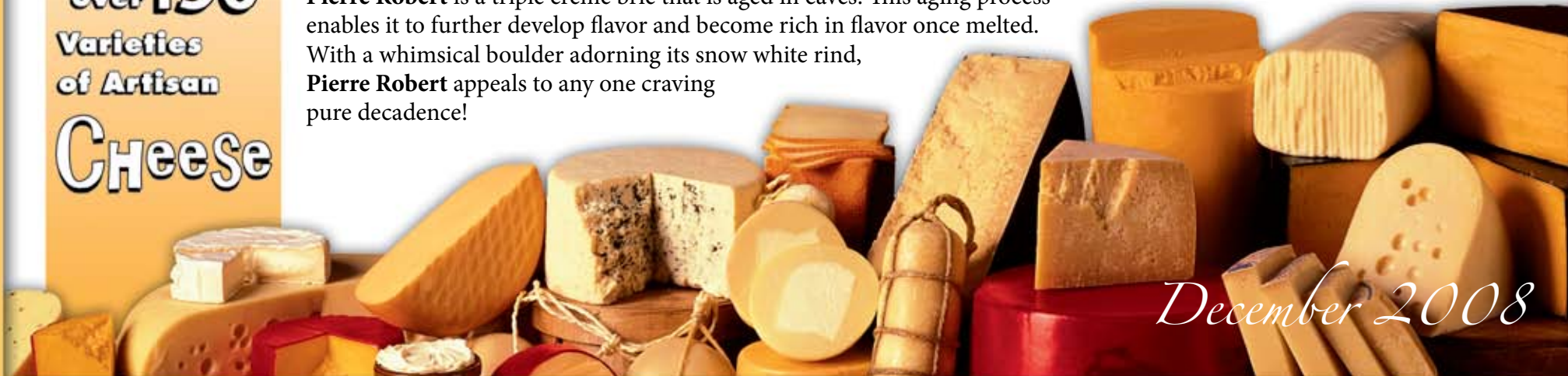
Belletoile is a triple crème, bloomy rind cheese. It is made by the French *Fromagerie* Henri Hutin. It is both rich and mellow in flavor. **Belletoile** is a spreadable cheese that is creamy, buttery and luscious. To experience heaven, try **Belletoile** with brown sugar and slivered almonds. **Decadent!**

Brillat-Savarin \$14.98/lb

Brillat-Savarin is a triple crème brie that is luscious, creamy and faintly sour. The cheese was created in the 1930's by cheesemaker Henry Androuet. It is produced year-round, mainly in Normandy France.

Pierre Robert \$20.98/lb

Pierre Robert is a triple crème brie that is aged in caves. This aging process enables it to further develop flavor and become rich in flavor once melted. With a whimsical boulder adorning its snow white rind, **Pierre Robert** appeals to any one craving pure decadence!



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