

TABLE & VINE  
**CHEESE**  
*of the month*

*Indulge*  
*with*  
**over 150**  
**Varieties**  
**of Artisan**  
**CHEESE**

**Cave-Aged Gruyère \$14.48/lb**

Gruyère, known as one of the finest cheeses for cooking and baking, is a creamy, unpasteurized, semi-soft cheese. This unpasteurized cow's milk cheese is cured in natural caves from 5-12 months. It is a slightly grainy cheese and has a wonderful complexity of flavors. At first its fruity and then becomes more earthy and nutty. This wonderful cheese is excellent for fondue.

**Emmenthal \$10.48/lb**

Emmenthal, from Switzerland, is a traditional, un-pasteurized hard cheese made from cow's milk. The aroma from this cheese is deliciously sweet with undertones of freshly cut hay. This cheese is wonderful for melting and has a fruity flavor.

Emmenthal is excellent for fondue!

*This Month:*  
**Destination**  
**Fondue**



*February 2009*

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**Comté \$11.98/lb**

**Comté** is a traditional hard cheese that is similar to Gruyère. **Comté** is a raw cow's milk cheese that has a smooth texture and is very creamy with a flavor that hints of filberts and dried fruits. It can easily be substituted for Gruyère in many recipes and is also excellent melted for fondue.

**Appenzeller \$15.98/lb**

**Appenzeller** is a hard cow's-milk cheese that is produced in the Appenzell region of northeast Switzerland. This cheese is straw-colored, with tiny holes and has a golden rind. It has a strong aroma and a nutty or fruity flavor, which can range from mild to uniquely tangy—depending on how long it is aged. It is great for fondue!



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