

TABLE & VINE
CHEESE
of the month

*This Month:
Destination
Spring Entertaining*

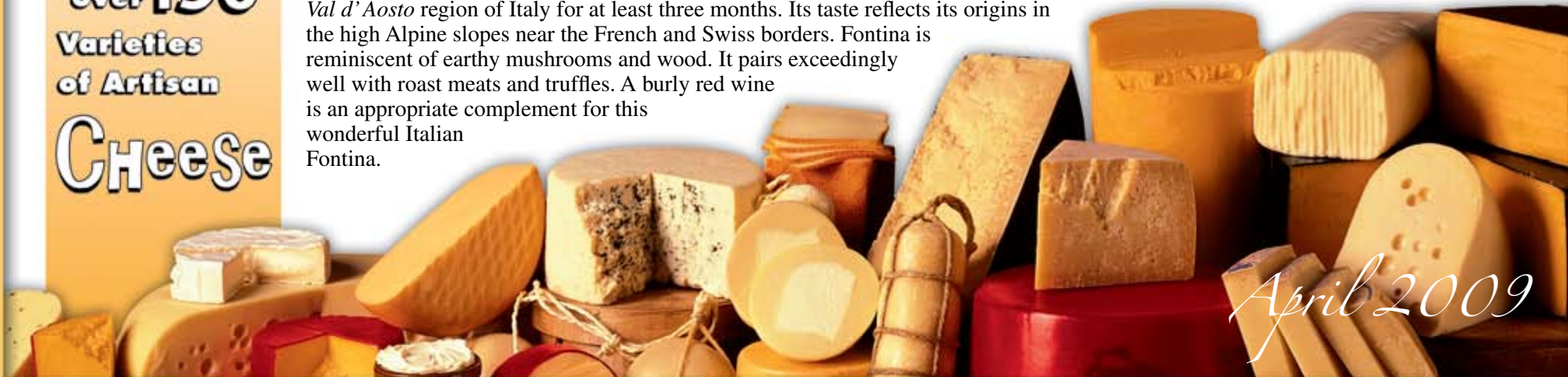
Indulge
with
over 150
Varieties
of Artisan
CHEESE

Shelburne Farms Two Year Old Farmhouse Cheddar \$11.48/lb

Shelburne Farms Farmhouse Cheddar is produced at the namesake Shelburne Farms, just outside of Burlington, Vermont. This farmstead cheddar is made from the fresh, raw milk of the purebred herd of Brown Swiss Cows that roam the meadows around the farm. Shelburne Farms Farmhouse Cheddar is sharp, not peppery, and has a pleasant, lingering finish. One bite and you'll be hooked on its milky goodness.

Fontina Val d'Aosta \$12.48/lb

This un-pasteurized, full-fat, genuine Fontina cheese is matured in Grottos from the Val d'Aosta region of Italy for at least three months. Its taste reflects its origins in the high Alpine slopes near the French and Swiss borders. Fontina is reminiscent of earthy mushrooms and wood. It pairs exceedingly well with roast meats and truffles. A burly red wine is an appropriate complement for this wonderful Italian Fontina.



April 2009

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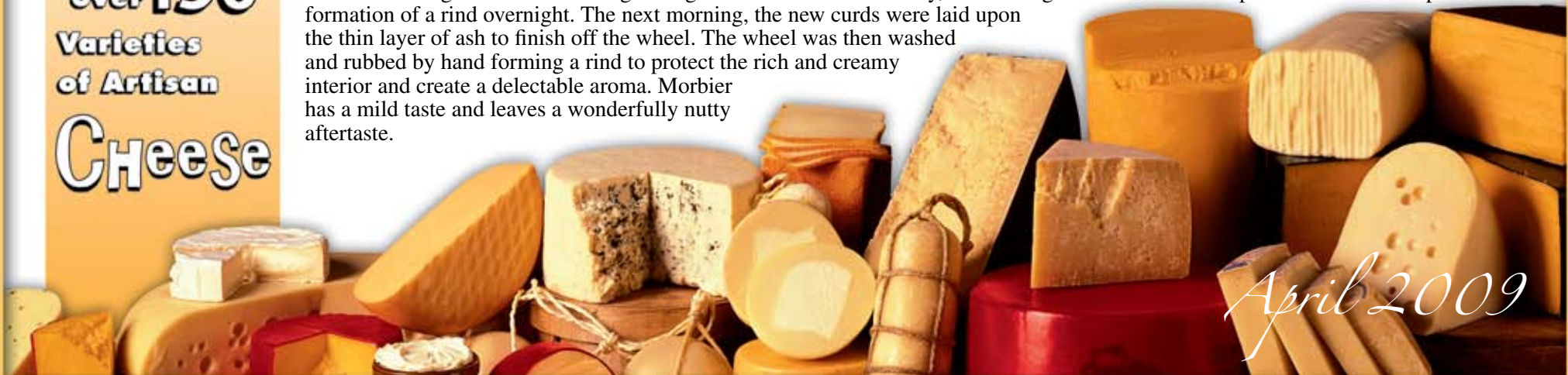
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Humboldt Fog \$21.48/lb

Humboldt Fog is made by Mary Keens at **Cypress Grove Chèvre**, in McKinleyville, California. It's a gorgeous wheel of young goat's milk cheese sprinkled with vegetable ash and left to develop a pillowy white bloomy rind. Its defining characteristic is the thin line of black ash running through the bright middle of each wheel. Humboldt Fog is moist with a tight texture and exhibits a wonderful, clean, lemony taste which is a great characteristic of great goat's milk cheese.

Morbier \$12.48/lb

Morbier is an aromatic, surprisingly mild, French cow's milk AOC (*Appellation d'origine contrôlée*) cheese. It is defined by the dark vein of vegetable ash streaking through it's middle. Traditionally, the evening's fresh curds were sprinkled with ash to prevent the formation of a rind overnight. The next morning, the new curds were laid upon the thin layer of ash to finish off the wheel. The wheel was then washed and rubbed by hand forming a rind to protect the rich and creamy interior and create a delectable aroma. Morbier has a mild taste and leaves a wonderfully nutty aftertaste.



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