

TABLE & VINE
CHEESE
of the month

*This Month:
Destination
Spring Entertaining*

Indulge
with
over 150
Varieties
of Artisan
CHEESE

Asiago Fresco \$10.98/lb

Asiago Fresco is a semi-soft, pasteurized cow's milk cheese from Vicenza. Is aged for only 2 months. This young cheese has a full and fruity texture. It is firm yet easy to cut. Try it with salami on a crusty baguette. It is also a wonderful melting cheese.

Tour de Marze Brie \$7.98/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.



May 2009

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Ciao Angelo Aged Gouda \$10.98/lb

Ciao Angelo Aged Gouda is a Dutch cow's milk cheese aged a minimum of 9 months. Caramelly and nutty, it is great for snacking. This hard cheese pairs very well with any Ale.

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!



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