

# TABLE & VINE CHEESE *of the month*

*Hard cheese and soft cheese, cow's milk, goat's milk and sheep's milk, mountain cheese and more, Table & Vine's collection of award-winning, handcrafted, artisan cheeses from around the world includes Italian Parmigiano, aged Gouda, farmhouse Cheddar, English Stilton, domestic Chèvre and French Camembert, amongst many others.*

*Whether it's a simple cheese plate for one or served as an hors d'oeuvre at your next celebration, used as a secret ingredient in your next culinary experience or to just simply enjoy with your favorite bottle of wine, our specialty foods staff can always help you make the right choice!*



**July 2009 • Summer Entertaining!**

**Black Label Gruyère**

**\$8.98**  
**lb**

**Black Label Gruyère** is a remarkable cheese with a sharp, nutty bite. This traditional, premium mountain cheese is aged 10 months and is wonderful for snacking or entertaining, and is the perfect cooking cheese. Try it melted on the perfect summertime burger or into *soufflés*, *fondues* and *macaroni and cheese*. It also makes a great treat with hard salami and olives. **Finlandia Black Label Gruyère** is imported from Finland and is all natural, has no added hormones and is naturally lactose free.

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**Abott's Gold Cheddar**

**\$ 12<sup>98</sup>**  
**lb**

**Abbot's Gold Cheddar** is a creamy, buttery

English cheddar with the tanginess of caramelized onions. It is quickly becoming one of our most popular cheeses. It is great with grilled portabello mushrooms or sitting atop the juiciest hamburger.

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**Cabot Pepper Jack**

**\$4<sup>98</sup>**  
**lb**

Jalapeño picante peppers spice up Cabot's fabulous Monterey Jack cheese. This cheese is made for summer entertaining! It makes a great addition to your kicked-up nachos or homemade chili recipe. Or, try it sliced on a juicy hamburger or hot dog, or even most of your favorite summertime salads. Its medium heat is just right for those who like a little spice in their life.

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**Notre-Dame Brie**

**\$7<sup>98</sup>**  
**lb**

This 60% real French brie, Notre-Dame Brie is a honeycombed soft cheese brie that charms us with each and every bite. Its flavor of cream is enhanced by a delicious hint of mushroom. Your guests will just love this brie on crackers or crusty French bread with a cool, crisp glass of wine. It's just what summer was made for!