

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!



August 2009 • Summer Entertaining!

Crucolo [Italy]

\$ 14⁹⁸
lb

Crucolo is produced in the Valsugana Valley of the unspoiled pastures of Trentino's Italian Alps. 100% cow's milk, pale straw in color and sparingly pocked with tiny holes,

Crucolo has a rich butteriness and a surprisingly tangy finish.

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Asiago Fresco [Italy]

\$ 10⁹⁸
lb

Asiago Fresco is a semi-soft cow's milk cheese from Vicenza that is aged for only two months. This young cheese is buttery and delicious and is excellent as a table cheese, but also great for melting.

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Maytag Blue Cheese
[Iowa]

\$ 13⁹⁸
lb

On October 11, 1941, the first wheels of **Maytag Blue Cheese** were formed and put to age in caves. Not much has changed since then, although their truck is newer and the cheesemakers are older. Today, each wheel is still made by hand as an example of the cheesemaker's art, and the wheels are cave-aged to perfection which is twice as long as most other blue cheeses. Acclaimed by cheese experts and food editors as America's finest blue cheese, **Maytag Blue Cheese ranks among the world's great cheeses.**

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Shelburne Farms

Two Year Old Cheddar Cheese

[Vermont]

\$ 10⁹⁸
lb

Shelburne Farms cheese is made entirely by hand. Made from the fresh, raw milk of a purebred herd of Brown Swiss cows raised on the Farms. No artificial flavorings, coloring or preservatives! **Shelburne Farms Cheddar** has consistently won awards for excellence from the **American Cheese Society**. It is sharp and tangy and has an earthy flavor and is delicious.