

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!



October 2009

Autumn Favorites!

Sticky Toffee Cheese

**\$ 14⁹⁸
lb**

This cheese is fashioned after that “oh-so-english” dessert, sticky toffee pudding.

It brings together the same decadent ingredients of that fabulous dessert—dates, raisins and toffee with the mild English cheddar for a tantalizingly sweet, mouth-watering dessert cheese!

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Shelburne Farms

2 Year Old Cheddar Cheese

\$ 10⁹⁸
lb

Shelburne Farms cheese is made entirely by hand using fresh, raw milk from a purebred herd of Brown Swiss cows raised on their farms. It's sharp and tangy and uses no artificial flavorings, coloring or preservatives! **Shelburne Farms Cheddar** has consistently won awards for excellence from the **American Cheese Society**.

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Ciao Angelo**

**\$ 10⁹⁸
lb**

This Dutch cheese with the Italian-sounding name is one of Table & Vine's most versatile cheeses! Aged a minimum of nine months, Ciao Angelo is made from cow's milk. It has a caramelly and nutty flavor and the best way to describe its character is to suggest a blend of gouda and parmesan. It is great for snacking and pairs with any ale.

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Saint-Nectaire
\$ 10⁹⁸
lb

Saint-Nectaire is a French cheese made in the Auvergne region of central France. This cheese has been made in Auvergne since the 18th Century. **Saint-Nectaire** is a pressed, uncooked cheese made from cow's milk. This dense cheese has a silky texture with soft, acidity, and it's taste is similar to that of a Reblochon, with hints of hazelnut and mushrooms.

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Comté

**\$ 10⁹⁸
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.