

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!



November 2009

The International Cheese Tour!

Say Cheese!

**Shelburne Farms
2 Year Cheddar Cheese**

**\$ 10⁹⁸
lb**

This award-winning, sharp and tangy cheese is made from the fresh, raw milk of a purbred heard of Brown Swiss cows raised right on the farm.

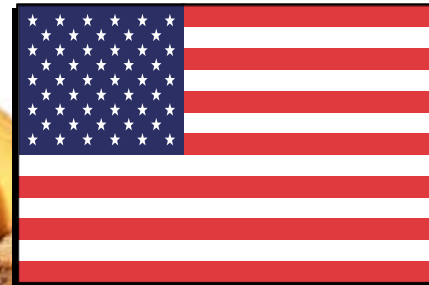


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Say Formaggio!

Red Cow
Parmigiano

\$23⁹⁸
lb

Parmigiano Reggiano delle Vacche is considered the finest Parmigiano available. It is higher in butterfat and proteins and so wonderful that even the rind should be reserved to flavor sauces, soups and stews.

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Say Fromage!

Belletoile

\$8.98
lb

This spreadable, triple crème, bloomy rind cheese is creamy, buttery and luscious. To experience Heaven, try Belletoile with brown sugar and slivered almonds, ***Truly Decadent!***

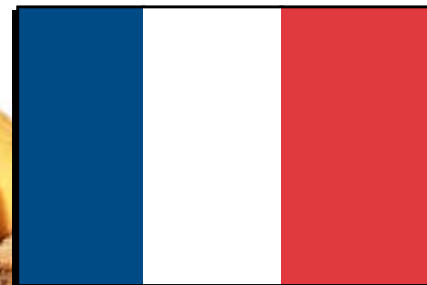
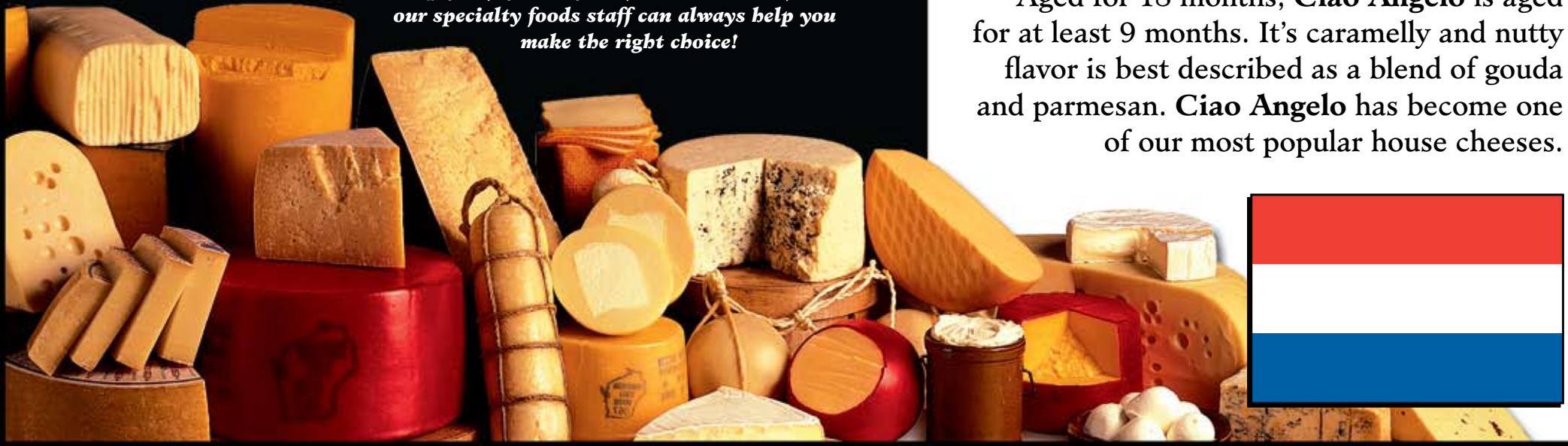


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The International Cheese Tour!

Say Kaas!

**Ciao
Angelo**

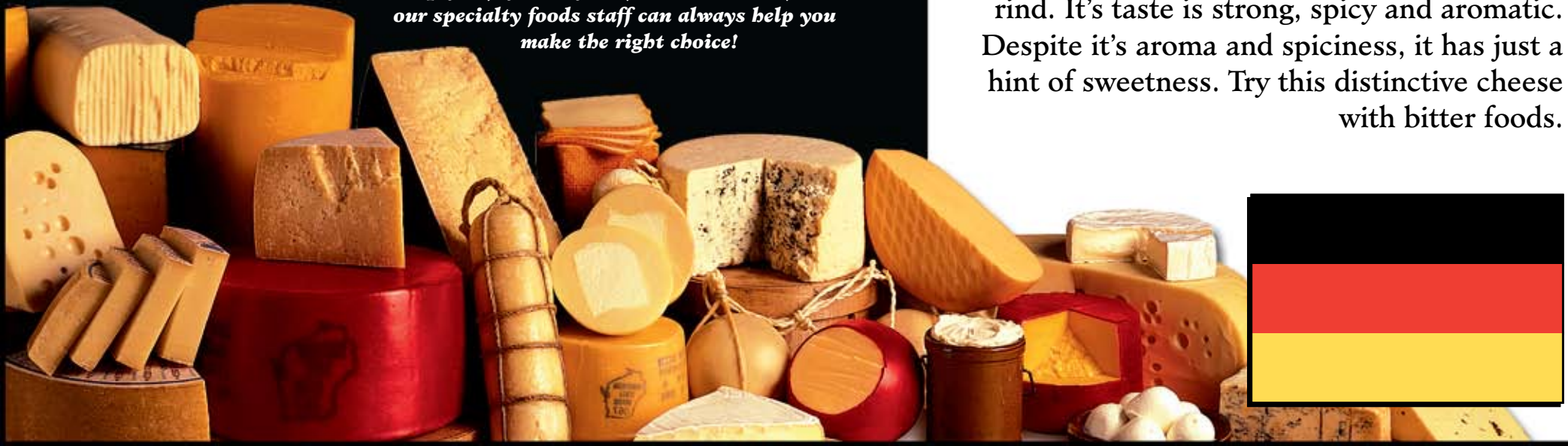
**\$ 10⁹⁸
lb**

Aged for 18 months, Ciao Angelo is aged for at least 9 months. It's caramelly and nutty flavor is best described as a blend of gouda and parmesan. Ciao Angelo has become one of our most popular house cheeses.

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Say Kase!
Limburger

\$4⁹⁸
6.35 oz

Limburger is a soft, creamy cheese that is creamy to pale yellow with a darker orange rind. It's taste is strong, spicy and aromatic. Despite it's aroma and spiciness, it has just a hint of sweetness. Try this distinctive cheese with bitter foods.

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Say Queso!

Manchego

1 Year

\$ 14⁹⁸
lb

Manchego 1 year is one of the most important cheeses to Spain and is their most well known. This sheep's milk cheese has an intense flavor and crumbly texture. Enjoy this cheese with a piece of rustic artisan bread.