

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!



December 2009

Holiday Entertaining!

**Maple Smoked
Jarlsberg**

**\$ 9⁹⁸
lb**

Let your guests know how much you love them with this comforting Norwegian cow's milk cheese. Its maple smokey goodness gives it a sweet yet tangy flavor that is the perfect accompaniment to your holiday cheese presentation.

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**Delice de
Bourgogne**

**\$ 16⁹⁸
lb**

This luxuriously creamy, rich, full-flavored, triple crème cow's milk cheese from France will simply melt in your mouth. It is similar to brie in both style and texture yet this cheeses' interior is likened to that of whipped *crème fraîche* with a flavor reminiscent of fresh cream and butter.



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**Cypress Grove
Truffle Tremor**

\$ 21.98
lb

The classic flavor of truffle meets the velvety perfection of ripened goat milk cheese. Earthy, elegant, and sophisticated, it's sure to make even the most distinguished taste buds shake! Simply put, it's a "statement cheese" that will evoke "oohs and aahs" from your holiday guests. As one reviewer wrote, *"Truffle Tremor is so sophisticated, it's like biting into a black-tie party".*

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**Colston Bassett
Blue Stilton**

**\$ 22⁹⁸
lb**

This cheese is smooth and creamy with distinctive blue veins that become more strongly defined as the cheese matures.

Blue Stilton has uniquely deep and complex flavors enjoyed by cheese lovers everywhere. This Stilton is an excellent dessert cheese and no holiday celebration would be complete without it.

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Grafton Village

Classic Reserve

Vermont Cheddar

\$ 6⁹⁸
lb

Aged for approximately two years, the Classic Reserve from Grafton Village is their signature cheese and the winner of thirteen awards. The aging process gives this cheddar the time it needs to develop its flavor while the extra high butterfat content of the Jersey cows gives it a certain creaminess that offsets its sharpness.

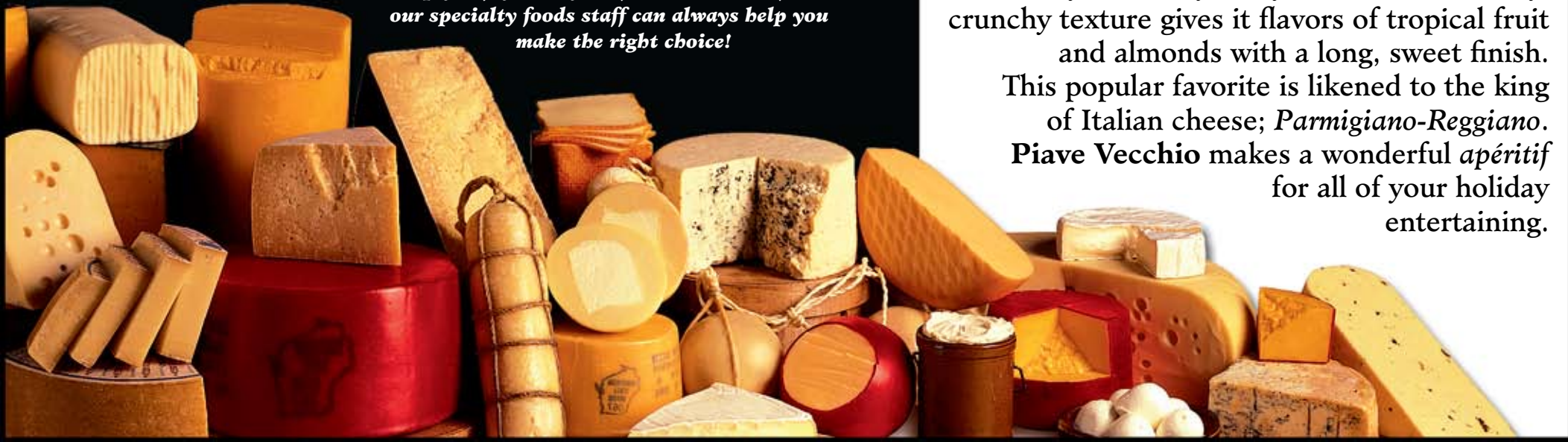
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Piave Vecchio

\$ 12⁹⁸
lb

Piave Vecchio is a cheese with a heart of gold! It's hard and rough on the surface, yet sweetly nutty underneath. Its dry, crunchy texture gives it flavors of tropical fruit and almonds with a long, sweet finish. This popular favorite is likened to the king of Italian cheese; *Parmigiano-Reggiano*. **Piave Vecchio** makes a wonderful *apéritif* for all of your holiday entertaining.