

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!



January 2010

Winter Favorites

Goat Rising Chèvre

\$ 3⁹⁸

4 oz Cup

This international award-winning chèvre is the product of Nubian goats from the Farmstead at Mine Brook in Charlemont, MA. Goat Rising Chèvre is fresh, velvety smooth, soft and spreadable. Need we add, deliciously creamy? It is a must have for the true cheese connoisseur! Choose from five delicious flavors... traditional, creamy dill, garlic & herb, horseradish & chive or wasabi.

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Winter Favorites

**Cabot
75% Lite Cheddar**

\$ 7⁹⁸
lb

Cabot Lite Cheddar is the first and still foremost, reduced-fat cheddar. This award-winning cheddar will melt in your mouth and on the grill. It's just 60 calories per 1-oz. serving. *Made with Cabot Pride!*

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Winter Favorites

Jarlsberg Lite Chesse

\$7⁹⁸
lb

Jarlsberg Lite Cheese is a low-fat cheese. The taste is mild, slightly sweet and nutty. This semi-soft cheese melts readily, without lumps or stringiness. It can be substituted in just about every recipe calling for a Swiss. It's hard to believe that Jarlsberg Lite contains 50% less fat, 30% fewer calories and less sodium than regular Swiss Cheese.

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Winter Favorites

**Creamy
Havarti Lite**

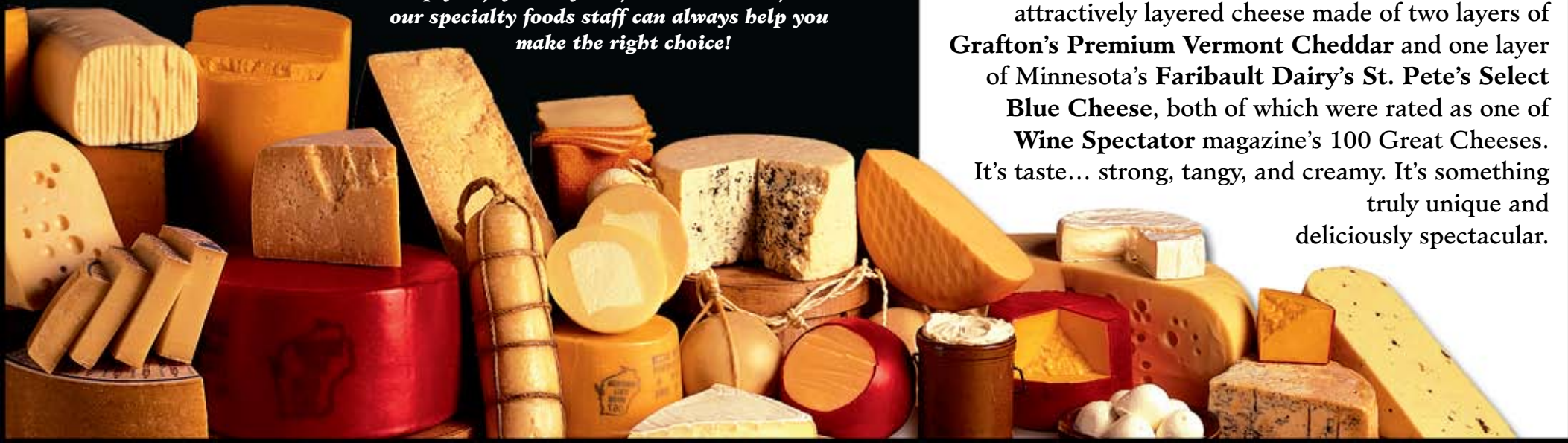
\$ 7⁹⁸
lb

This Lite version of Creamy Havarti is made with the same washed-rind process and infused with extra cream for a delightfully creamy sweet flavor. You just won't believe this is a lite cheese.

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Winter Favorites

Grafton Duet

\$ 5⁹⁸
6 oz

The newest member of the Grafton Village Cheese Co. is certain to be a creative centerpiece on any cheese tray. Grafton Duet is a delicious and attractively layered cheese made of two layers of Grafton's Premium Vermont Cheddar and one layer of Minnesota's Faribault Dairy's St. Pete's Select Blue Cheese, both of which were rated as one of Wine Spectator magazine's 100 Great Cheeses. It's taste... strong, tangy, and creamy. It's something truly unique and deliciously spectacular.