

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!



February 2010 *It's Spicy...*

**Pineland Farms
Salsa Jack**

\$9.98
lb

Zesty southwestern-style salsa adds a lively kick to Pineland Farms handcrafted, award-winning, classic Monterey Jack.

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February 2010 *It's Spicy...*

Yancey's Fancy

**Buffalo Blue Cheese
Cheddar**

\$9⁹⁸
lb

If you love buffalo wings, you'll love this spicy and flavorful blend of blue cheese and aged cheddar combined with original buffalo wing hot sauce. First, taste the blue cheese, then the cheddar, and then a slight, spicy kick at the end. Melt over nachos or a sandwich, shred on chili or an omelet, or create a chicken wing sauce for cheesy buffalo wings. *Pairs with a strong, full-bodied beer, a semi-dry Riesling or a bold red.*

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Yancey's Fancy

**Buffalo Wing Hot Sauce
Cheddar**

\$9⁹⁸
lb

A spicy and flavorful aged cheddar blended with habanero, jalapeño and cayenne peppers all combined with original buffalo wing sauce... **it's got a kick!** Melt over nachos or a sandwich or shred on chili or an omelet. *Pairs with a strong, full-bodied beer, a semi-dry Riesling or a bold red.*

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**Yancey's Fancy
Habanero & Jalapeño
Cheddar**

\$9⁹⁸
lb

This cheese is not for the faint heart. Liven up your taste buds with this dynamic combo of aged cheddar and habanero and jalapeño peppers... *it's the hottest of them all!* Shred on chili, melt over chicken breast or great in nacho sauces.

Pairs with strong, full-bodied beer, semi-dry Riesling or a Merlot.

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Yancey's Fancy

**Jalapeño & Cayenne
Cheddar**

\$9⁹⁸
lb

Hot n' Spicy combines with aged cheddar for an award-winning combo with just the right amount of heat. Melt over nachos, chili or pizza, shred in an omelet or make a dipping sauce for a ham sandwich. *Pairs with your favorite beer or a bold red.*

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Yancey's Fancy

**Sweet n' Spicy Jalapeño
& Peppadew Cheddar**

\$9⁹⁸
lb

A dazzling combination of cheddar cheese flecked with sweet and tangy Peppadew peppers and zesty jalapeños, creating a marvel of sweet and spicy flavor. Melt over nachos, use to make a fondue sauce, shred on stuffed peppers or melt on a burger.

Pairs with Riesling.

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**Hot Wasabi Horseradish
Cheddar**

\$9⁹⁸
lb

This blend of aged cheddar, tantalizing horseradish, and the distinct flavor of wasabi are sure to be an eye popper. Shred over casseroles or melt onto roast beef sandwiches, hamburgers or kielbasa. *Pair with your favorite beer or Chianti wine.*