

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!



April 2010

Springtime Entertaining...

Ciao Angelo

\$ 11.98
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 well with Bogle Vineyards Phantom.

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Springtime Entertaining...

Windsor Blue

\$ 11.98
lb

Supreme Champion 2006 judges described it as a creamy blue with a soft buttery texture and a silky smooth mouth feel.

It has a unique blue culture that dissects the rich curd and combines to produce a delicate flavor that intensifies with ageing.

*Supreme Champion 2006: 10 Trophies, 11 Gold Medals—
New Zealand's most decorated cheese!*

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Armentizia

\$16⁹⁸
lb

Armentizia is a semi-soft table cheese produced with the highest quality goat's milk from goat's fed only the freshest grasses. The rind is pastel yellow in color while the delicious inside is compact, firm, and soft white in color. This Italian cheese is aged for a minimum of 120 days giving it it's grainy texture and sharp, tangy flavor.

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Springtime Entertaining...

Crucolo

\$15⁹⁸
lb

Crucolo is produced in the Valsugana Valley of the unspoiled pastures of Trentino's Italian Alps. 100% cow's milk, pale straw in color, sparingly pocked with tiny holes, **Crucolo** has a rich butteriness and a surprisingly tangy finish.

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Brillat-Savarin

\$18⁹⁸
lb

Brillat-Savarin was first created in the 1930's by cheese-maker Henry Androuet. It is a soft, white crusted cow's milk triple crème brie made with 75% butterfat. It is luscious, creamy and faintly sour and pairs beautifully with *Champagne*. Production of this decadent brie continues year-round, mainly in Normandy France.