

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!



May 2010

Springtime Entertaining...

**Shelburne Farms
Two Year
Farmhouse Cheddar**

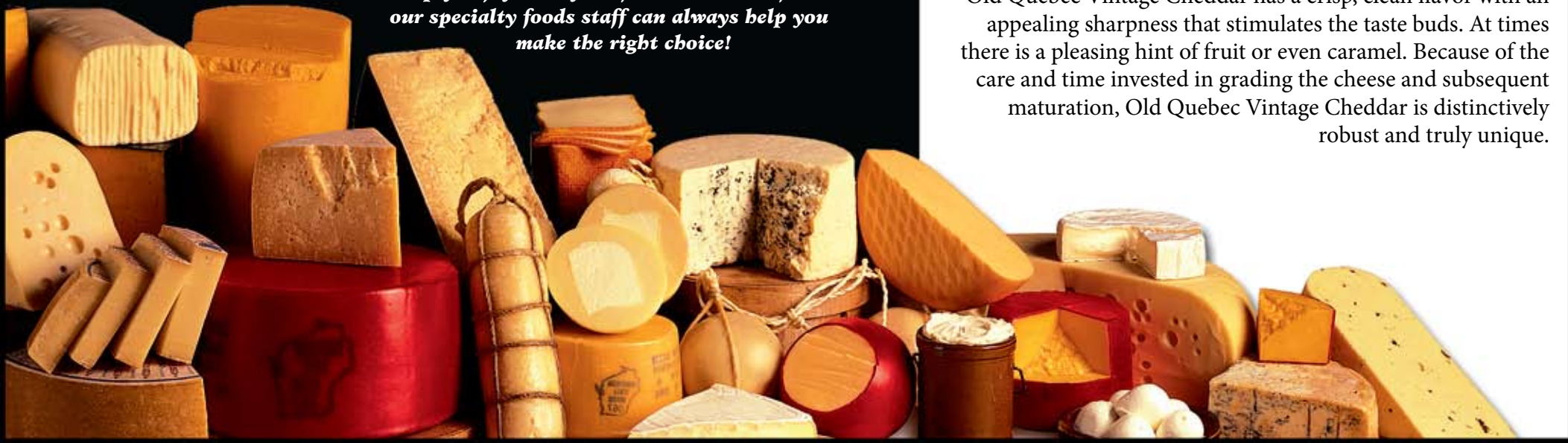
\$ 11.98
lb

Shelburne Farms Farmhouse Cheddar is produced at the namesake Shelburne Farms, just outside of Burlington, Vermont. This farmstead cheddar is made from the fresh, raw milk of the purebred herd of Brown Swiss Cows that roam the meadows around the farm. Shelburne Farms Farmhouse Cheddar is sharp, not peppery, and has a pleasant, lingering finish. One bite and you'll be hooked on its milky goodness.

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!



May 2010

Springtime Entertaining...

Old Quebec

\$12⁹⁸
lb

Making Old Quebec Vintage Cheddar is a blend of science and art. Old Quebec's unique production process allows the cheese maker to craft the cheddar on an individual basis so that the natural flavors of the milk can develop. Old Quebec Vintage Cheddar has a crisp, clean flavor with an appealing sharpness that stimulates the taste buds. At times there is a pleasing hint of fruit or even caramel. Because of the care and time invested in grading the cheese and subsequent maturation, Old Quebec Vintage Cheddar is distinctively robust and truly unique.

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!



May 2010

Springtime Entertaining...

Maytag Blue Cheese

\$13⁹⁸
lb

Acclaimed by cheese experts and food editors as America's finest blue cheese, **Maytag Blue** is a creamy blue cheese made with fresh, sweet, raw milk from Iowa dairy farms. It is aged 6 months until the peak of flavor is reached.

A big, robust Port provides a contrast in flavor.

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!



May 2010

Springtime Entertaining...

Bûcheron

\$13⁹⁸
lb

Bûcheron is a goat's milk cheese native to the Loire Valley in France. Semi-aged and ripened for 5 to 10 weeks, Bûcheron has an ivory-colored pate surrounded by a bloomy white rind. Soft, but semi-firm in texture, this cheese, when young, provides a somewhat mild flavor that become sharper as it matures. Best served with a hearty grain bread, crackers and grapes.

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!



May 2010

Springtime Entertaining...

Taleggio

Il Caravaggio

\$ 11.98
lb

From the historic province of Bergamo in Lombardy,

Taleggio is one of Italy's greatest soft paste cheeses. This pure cow's milk cheese has a rind which is best not eaten. But its paste is a buttery, somewhat salty, creamy interior with a characteristically pungent aroma. It is best served at the end of a meal with fruit and toasted *ciabatta*.