

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!



June 2010

Summertime Entertaining...

Cambozola

\$13⁹⁸
lb

This German, soft textured, cow's milk cheese has a bloomy, edible rind with blue veins. Its name is a combination of Camembert & gorgonzola since it imitates both brie and gorgonzola. It is excellent served warm with fresh fruit or at room temperature with crackers or rustic breads. Serve this cheese with Burgundy, Gamay or Pinot Noir.

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Summertime Entertaining...

Piave

\$13⁹⁸
lb

Piave is named after the river Piave, in the northernmost part of the province of Belluno, Italy. **Piave** is a hard cheese that has an intense, full-bodied flavor reminiscent of *Parmigiano Reggiano* that intensifies with age and makes this cheese so distinctively unique. **Piave** is a wonderful table cheese, and makes a great companion to any cheese plate.

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Summertime Entertaining...

**Cabot Sun-Dried
Tomato Basil Cheddar**

\$7⁹⁸
lb

Cabot Sun-Dried Tomato Basil Cheddar is a colorful medley that tastes as luscious as it looks. Sun-drenched tomatoes and sweet basil combine with creamy mild cheddar. Since basil and tomato were born to go together—the result is wondrous, either alone or in recipes.

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Summertime Entertaining...

Grafton Village Cheese Co.

Clothbound

Cave Aged Cheddar

\$16⁴⁸
lb

Clothbound aged in cheese caves for up to 12 months, the **Grafton Village Cheese Company's Clothbound Cave Aged Cheddar** is made with premium Vermont cow milk for maximum flavor and richness. It is a traditional English-style cheese that develops a smooth, creamy yet earthy flavor with the familiar crumbly texture of good cheddar. It has a beautiful natural rind presentation that has earthy notes with sweet undertones.