

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!



July 2010

Grafton Village Cheese Co.
Classic Reserve
Two Year Cheddar

\$ 8 98
lb

Out of Grafton, Vermont comes this creamy, handcrafted cheddar with a rich and delicious flavor, and the right amount of sharpness. It is aged for approximately two years and hand-dipped in black wax. The aging gives this cheese time to release its moisture, concentrating and developing its flavor. The extra high butterfat content of the Jersey cow has a creaminess that offsets the sharpness. The **Classic Reserve** is the signature product of the Grafton Village Cheese Co. and boasts 13 awards. *Enjoy this cheese as an appetizer or with your favorite summertime fruit and homemade pies.*

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Mahon

\$13⁹⁸
lb

Mahon is a Spanish cow's milk cheese produced on the island of Menorca, not far from Majorca. Owing to the island's location, the milk is quite acidic with a touch lemony and salty due to the Mediterranean seascape. The rind's slightly orange color is the result of being rubbed with oil or butter and paprika. Its creamy texture and tangy, intense flavor makes it *wonderful on a cheese board, grated over pasta or served on a baguette with a few drops of olive oil.*

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Drunken Goat

\$15⁹⁸
lb

Drunken Goat is a cheese that is made from pasteurized goat's milk in the village of Jumilla, in Murcia, Spain. It has been "made drunk" by soaking it in a bath of Doble Pasta wine for days and that gives the rind its vivid purple color. It is mild, sweet, and fruity, and has a smooth and creamy semi-firm texture. It is an excellent choice for those that LOVE goat cheese. *Enjoy this cheese with a red wine and some fresh fruits and nuts and hearty, crusty bread.*

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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 with Bogle Vineyards Phantom.*

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Fromage D'Affinois

\$ 11 98
lb

This French cheese may look like pudgy brie, but it's much creamier. The mild, buttery flavor has a sweetness that goes well with champagne and fresh fruit. **Fromage d'Affinois** is like a triple-crème brie because of its silky texture that is achieved by an ultra filtration process. The result is a thick, nearly whipped spread of tangy, creamy goodness. *This is the perfect picnic cheese and is best enjoyed with fresh, ripe fruit.*