

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 2011

**Nancy's Hudson Valley
Camembert**

**\$16⁹⁸
lb**

Nancy's Hudson Valley Camembert is a creamy, soft-ripened cheese made from the milk of the Old Chatham Shepherding Company's herd of East Fresian sheep, combined with a neighboring farm's hormone-free cow's milk. A multiple-award winner, Nancy's Camembert is meltingly smooth and buttery with the texture of a triple-crème. It pairs especially well with many sparkling wines and Champagnes, as well as most Chardonnays, Rieslings and Sauvignon Blancs.

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**Humboldt
Fog**

**\$ 21.98
lb**

Humboldt Fog is made by Mary Keens at **Cypress Grove Chèvre**, in McKinleyville, California. It's a gorgeous wheel of young goat's milk cheese sprinkled with vegetable ash and left to develop a pillowy white bloomy rind. Its defining characteristic is the thin line of black ash running through the bright middle of each wheel. Humboldt Fog is moist with a tight texture and exhibits a wonderful, clean, lemony taste which is a great characteristic of great goat's milk cheese.

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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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**Red Cow
Parmigiano**
\$24⁹⁸
lb

Parmigiano Reggiano delle Vacche is considered the finest Parmigiano available. It is higher in butterfat and proteins and so wonderful that even the rind should be reserved to flavor sauces, soups and stews.

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**Fourme d'Ambert
[l'Or des Dômes]**

**\$10⁹⁸
lb**

Fourme d'Ambert is one of France's oldest cheeses originating during Roman times. It is also an A.O.C. raw cow's milk cheese containing 50% butter fat. Made by slightly pressing the curd, it is simultaneously firm and creamy with a palate impression hinting strongly of wine.