

- Queso Manchego (LaMancha, Spain)**  
Firm, Sheep, Olive Oil Rubbed, Nutty
- Maréchal (Canton of Vaud, Switzerland)**  
Firm, Raw Milk, Rich Nuttiness, Herb and Wine Washed
- Comté (Franche-Comté, France)**  
Semi-Firm, Raw Milk, Bittersweet
- Ermite Bleu (Quebec, Canada)**  
Semi-Soft, Blue, Monastery Produced, Tangy
- Stilton Blue (Leicestershire, UK)**  
Crumbly Blue, Sharp, White Wine Tones
- Royal Moulin Camembert (Normandy, France)**  
Soft, Raw Milk, Bloomy Rind, Fruity
- Cave Aged Gruyère (Fribourg, Switzerland)**  
Firm, Cave – Matured, Sharp & Deep
- Caprice des Dieux (Haute Marne, France)**  
Double Crème, Voluptuous, Sweet, Milky
- Roquefort Causse Noir (Causse, France)**  
Creamy Blue, Raw Sheep Milk, Tangy
- Sir Laurier D'Arthabaska (Quebec, Canada)**  
Soft, Washed Rind, Full Bodied, Velvety, Fruity
- Etorki (Basque Country, France)**  
Semi-Firm, Sheep's Milk, Mild, Aromatic
- Champfleury (Quebec, Canada)**  
Soft, Washed-Rind, Mildly Pungent
- Miranda (Quebec, Canada)**  
Firm, Swiss Style, Mild and Nutty
- Chèvre Noir (Quebec, Canada)**  
Firm, Cheddar Style, Goats Milk
- Cabrima (Wierden, Netherlands)**  
Semi-Firm, Goat Milk Gouda, Fruity
- Rosenborg (Ontario,Canada)**  
Soft, Blue Veined, Mild, Aromatic
- Saint Agur (Monts du Velay, Auvergne, France)**  
Soft, Medium Strength, Spicy, Creamy, Splotchy Blue
- Brillat Savarin (Normandy, France)**  
Triple Cream, Buttery, Rich, Bloomy Rind
- Pecorino Vento Estate (Treviso, Italy)**  
Raw Sheep's Milk, Barrique Washed, Aged in Hay
- Pecorino DiVino (Tuscany, Italy)**  
Firm, Raw Sheep's Milk, Red Wine Aged
- Sylvan Star Gouda (Alberta, Canada)**  
Firm, Semi Aged, Savory
- La Tomme D'Elles (Charlevoix, Quebec, Canada)**  
Firm, Sheep's and Cow's Milk, Washed Rind, Floral
- Chef's Selection**
- Selection of 3 Cheeses – 17.**
- Selection of 5 Cheeses – 25.**

◇ All selections are available for retail purchase