

**Piave Vecchio (Tuscany, Italy)**

Firm, Crumbly, Savory, Rustic

**Ossau Iraty (Pyrenees, France)**

Semi-Firm, Sheep, Rich, Bittersweet

**Manchego (LaMancha, Spain)**

Firm, Sheep, Olive Oil Rubbed, Nutty

**Appenzeller (Appenzell, Switzerland)**

Firm, Raw Milk, Bittersweet, Fruity

**Le Chevre Noir (Quebec, Canada)**

Firm, Goat's Milk, Complex, Strong

**Cambozola (Germany)**

Creamy, Mildly Blue, Smooth

**Cabrima (Wierden, Holland)**

Semi-Firm, Goat Milk Gouda, Fruity

**Tete du Moine (Bern, Switzerland)**

Firm, Rustic, "Monk's Head", Earthy

**Roquefort Papillon (Rouergue, France)**

Creamy, Blue, Raw Sheep, Sweet, Tangy

**Old Dutch Master (Netherlands)**

Firm, Classic Gouda, Sweet Butter

**Shropshire Blue (Shropshire, UK)**

Blue-Veined, Complex, Tangy, Butterscotch

**Brillat Savarin (Seine et Marne, Fr.)**

Soft, Triple Crème, Lush, Voluptuous

**Saint André (France)**

Raw Milk, Buttery, Down-Like Rind

**Chef's Selection**

**Selection of 3 Cheeses – 14.**

**Selection of 5 Cheeses – 20.**

**Fontina (Valle D'Aosta, Italy)**

Semi-Firm, Raw Milk, Honey, Nutty

**Fourme D'Ambert (Auvergne, France)**

Creamy, Blue, Mellow, Spicy-Sweet

**Cashel Blue (Tipperary, Ireland)**

Soft, Creamy, Blue, Sweet, Tart

**Chaumes (Dordogne, France)**

Soft, Washed Rind, Springy, Smooth

**Cabrales (Asturias, Spain)**

Creamy, Mildly Blue, Smooth

**Cave Aged Emmental (Bern, Switzerland)**

Semi-Firm, Bittersweet, Metallic, Lingering

**Cave Aged Gruyere (Switzerland)**

Firm, Cave – Matured, Sharp & Deep

**Oreado (LaMancha, Spain)**

Semi-Firm, Cow-Goat-Sheep, Savory

**Taleggio (Lombardy, Italy)**

Soft, Washed-Rind, Rich, Supple

**Compte (Franche-Compte, France)**

Semi-Firm, Strong, Bittersweet, Persistent

**Le Baluchon (Quebec, Canada)**

Semi-Soft, Raw Milk, Pungent, Earthy

**Tomme de Grosse-Iles (Quebec, Canada)**

Semi-Soft, Supple, Earthy, Herbaceous

**Brie De Meaux (France)**

Soft, Mushroomy, True Brie

**All selections are available for retail purchase**