

# Specialty Cheeses

## AROUND the RIND

August 19, 2018 – September 1, 2018



### Cypress Point, FL - Magnolia

202579 10 lb.  
Texture: Firm Milk: Cow

Named for the huge white blossoms of the southern Magnolia tree, this a Gouda style cheese. It is smooth and creamy with small eyes and a wonderful rich paste. The color is all natural and slightly yellow from the Jersey milk fat. It is great on a cheese plate, in a sandwich or melted in a favorite recipe.

### Cypress Point, FL - Flatwoods Feta

Cypress Point Creamery-Hawthorne, FL  
408260 4 lb.  
Texture: Soft Milk: Goat

This is a local made feta cheese. Great for salads & cooking in your favorite recipe.

### Winter Park, FL - Tomme

202578 7 lb.  
Texture: Semi-Firm Milk: Cow

Tomme is a pressed alpine style semi-hard cheese with a robust Parmesan flavor. The wheels have a delicious basket weave pattern rind and is prepared in 3.5 pound wheels. It is versatile in numerous dishes seeking an Italian influence.

### Pleasant Ridge Reserve

439045 12/8 oz.  
Texture: Firm Milk: Cow

This cheese is an aged, alpine-style cheese. Like the versions of Beaufort and Gruyere. It is made only in the summer months, while cows are grazing fresh pasture. It is rich and salty, with a fruity finish.

### Laura Chenel Goat Cheese- Logs

407900 12/8 oz.  
Texture: Soft Milk: Goat

A fresh goat cheese with mild flavor and soft, spreadable texture in the traditional French elongated shape.

### Mahon

410820 2/8 lb.  
Texture: Soft to Hard Milk: Cow

This cheese's flavor reflect its Mediterranean heritage and as such, did gain its D.O.P. status in 1985. Rich, salty tangy and sometimes sour, all of which account for a fantastic flavor profile from this cow's milk cheese. As the cheese ages, the rind will become darker.

### Little Hosmer-Jasper Hill Farm

401200 12/4 oz.  
Texture: Semi-Firm Milk: Cow

Is a Jasper Hill original – a mini version of a new world-style brie. It has a thin rind & has a complex array of flavor with a bright, clean finish. It is a perfect size for a picnic, or complement to a cheese board.

### Brilliant Savarin

408560 4/7 oz.  
Texture: Soft Milk: Cow

Created in the 30's by Henri Androuet and named after the famous French food writer, this triple cream cheese is available year round and is produced mainly in Normandy, France. This cheese is best enjoyed after two weeks of affinage (cheese aging).

### Talleggio

401760 5 lb. \$8.00/lb.  
Texture: Soft Milk: Cow

Talleggio is a semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Talleggio. The cheese has a thin crust and a strong aroma, but its flavor is comparatively mild with an unusual fruity tang.

### Point Reyes Blue

401520 6 lb.  
Texture: Semi-Firm Milk: Cow

This cheese is milky white with blue-green veins throughout. This blue has the taste of sweet, fresh milk with a medium to strong punch of blue flavors. Aged 3-4 months & made with raw, unpasteurized cow's milk.

### Haystack Funkmeister

431435 6/8 oz.  
Texture: Soft Milk: Cow

This cheese is washed in a cultured brine as it ages. The brine imparts a funky, pungent aroma and deliciously savory flavor profile. The texture softens and flavors intensify over the eight-week shelf life.

### Rogue Smokey Blue

401760 5 lb.  
Texture: Semi-Firm Milk: Cow

Roquefort-style blue cheese that is cold smoked 16 hours with Hazelnut shells. The smoking process releases a sweet, creamy, smoky flavor that balances both the sharp blue flavor and sweet, creamy taste of the 100%

## Perfect with Cheese!

### Quince Paste

904720 | 4 oz. |

### Honeycomb

137260 | 12/11 oz. |

### Peppadew Peppers

438660 | 2/3 kilo. |

### Dried Raisins on Vine

122980 | 10/12 oz. |

### Yuzu Marmalade

147780 | 580 grams |

### Roasted Cashews

155620 | 1/5 lb. |

### Marcona Almonds

155599 | 5 kilo. |