

Specialty Cheeses

AROUND the RIND

February 17, 2019 - March 2, 2019



Devon Crème

413920 6/18 oz.
Texture: Soft/Spreadable Milk: Cow

This rich, buttery spread is perfect on scones, muffins, and fresh fruit and as a gourmet ingredient in sauces and desserts. Devon Cream is made with pure 100% pasteurized milk.

Swiss Camembert Buttons

405520 8/1 oz.
Texture: Semi-Firm Milk: Goat

Camembert has a milky and sweet taste. As the cheese matures it forms a smooth, runny interior and a white bloomy rind that is typical to Camembert cheese. It has a rich, buttery flavor. The rind is bloomy white called penicillium candidum. The rind is meant to be eaten with the cheese. This cheese is best paired with a light red wine

Jasper Hill Farm - Oma

401200 4/1.5 lb.
Texture: Soft Milk: Cow

Oma is made by Sebastian von Trapp on his family's dairy farm in Waitsfield, Vermont. An approachable washed-rind, tomme-style cheese, Oma is made from the organic milk of the von Trapp's primarily Jersey breed cows.

Labneh Yogurt

453275 6/1 lb.
Texture: Yogurt Milk: Cow

Tangy, thick, and creamy, labneh is basically yogurt cheese. Just like Greek yogurt, it is made by straining yogurt until it loses most of its liquid. If you think of Greek yogurt as strained yogurt, labneh is extra strained yogurt.

Maytag Blue Cheese

411210 4.5 lb.
Texture: Semi/firm Milk: Cow

This cheese is ripened over six months during which it develops a dense, crumbly texture and semi-sharp flavor. Every bite of Maytag melts in the mouth releasing a slightly tangy flavor with a lemony finish.

Winter Park, FL - Cheddar

422170 7 lb.
Texture: Firm Milk: Cow

An American classic uniquely wearing our delicious natural rind. Aged in 4 lb. wheels with a basket weave pattern. Easily sliced or grated with flavorful nutty overtones.

Bermuda Triangle

431435 2/1.5 lb.
Texture: Soft Milk: Goat

This cheese was created by Cypress Grove Chevre company in 1997 in a triangular prism shape since it is ideal for slicing unique portions and looks attractive on a plate. For producing 'Bermuda Triangle', the cheesemakers use pasteurized goat's milk. It is coated with a layer of edible black ash.

Meredith Dairy – Marinated Feta

423130 2/4.4 lb.
Texture: Semi-Firm Milk: Goat

Soft, spreadable goat cheese, marinated in blended Australian Extra Virgin Olive oil, Garlic and Herbs. This luxurious cheese is incredibly addictive and very versatile. This product is the most awarded of all Australian goat cheeses.

Cahill's Porter

408770 5 lb.
Texture: Creamy-Hard Milk: Cow

Cheddar type cheese marbled with a Porter very similar to Guinness. This cheese is sharp, tangy and full flavored to say the least.

Bucheron

423280 2/2.2lb
Texture: Soft Milk: Goat

Is a type of goat's cheese with a tangy flavor. Soft spreadable cheese is native to the Loire Valley in France. Semi-aged, ripening for 5 to 10 weeks produced as short logs.

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.

Mimolette

410500 2/7 lb.
Texture: Firm Milk: Goat

Annatto (achiote) is added to the paste to give it a rich and intense orange color. As with all cheeses, the more extensive the aging - the more developed the flavor, color and firmness.

Perfect with Cheese!

Quince Paste

904720 | 4 oz. |

Local 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. |