

Specialty Cheeses

AROUND the RIND

May 28, 2017 – June 10, 2017



Fourme d' Ambert

422400 2/5.5 lb. or split.
Texture: Semi-Hard Milk: Cow

Fourme D'Ambert is buttery and mild with pockets of blue. Made from farm fresh cow's milk butter with a touch of mold, this French blue cheese is spreadable, with a spongy texture, adding character to one of the classic cow's milk blues.

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.

Red Leicester

444490 4/5 lb. or split.
Texture: Hard Milk: Cow

This vibrantly colored British classic is matured for three to six months and has a rich, mellow and slightly nutty flavor. Red Leicester can be used in place of Cheddar, melted on top of a baked potato or paired with a glass of oakly chardonnay.

Robiola

411027 8/250 grams.
Texture: Soft Milk: Cow & Sheep

This is a washed rind cheese. It has an ivory soft dough and is sometimes dark, with rind. The flavor is sweet, milky, with notes emerge from the sheep milk

Chimay

408000 5 lb.
Texture: Semi-Soft Milk: Cow

This cheese is made with Belgian cow's milk and has a rind that is washed in the beer of the same name. Less pungent than some washed rinds and with a mild, meaty, nutty flavor with hints of hops. Pairs well with Belgian beer

Bel Paese

423840 5 lb.
Texture: Semi-Soft Milk: Cow

The cheese has a milky aroma infused with a mild buttery flavor. The taste can be compared with Mozzarella and St. Paulin. The pale yellow cheese may occasionally be riddled with "eyes". The cheese is hard to spread but soft enough to slice. It is wrapped in a waxed, foil or plastic rind.

Cacciota in Hay

412010 4/6 lb. or split
Texture: Semi-firm Milk: Goat

This cheese comes from the Veneto Region. Made with pure goat's milk. Aged for 8 months in a two-part process. It is placed in hay and acquires the floral essence of the hay. It is best paired with fruit, particularly fresh pears.

Red Lion Mustard Cheese

444470 2/4.4 lb. or split
Texture: Firm Milk: Cow

This cheese is a buttery and spicy cheese with plenty of bite, but is not too hot. Not only do the mustard seeds give it an amazing flavor, but also texture. The brown ale makes the cheese moist and tangy. It is aged for three months. Serve as a table cheese or melted on toast with dark ale or try a Shiraz, if you prefer wine.

Triple Cream Brie

410680 6.5 lb.
Texture: Soft Milk: Cow

This rich, decadent mild brie is made from cow's milk with cream added - adding extra butterfat and richness. The paste is creamy and milky sweet and with 70% butterfat how can you go wrong? Very soft, almost spreadable texture.

Mimolette

410500 7 lb.
Texture: Firm Milk: Cow

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.

Beemster Goat

408340 6 lb.
Texture: Soft Milk: Goat

Handmade from select milk of 11 farms. This Recipe was personally developed by the Master Cheesemaker. It has a smooth clean taste and is perfect for the cheese connoisseurs or for consumers just starting to enjoy goat cheese.

Mahon Cheese

810820 8 lb.
Texture: Firm Milk: Cow

Coming from the Northernmost part of Spain, this cheese's flavor does reflect its Mediterranean heritage and as such. Rich, and Salty, all of which account for a fantastic flavor profile. As this cheese ages, the rind will become darker.

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. |