



## Gourmet Corner Artisanal Cheese Menu

### Soft and Semi-Soft

**Belletoile Triple Crème** Rich brie style cheese with an edible, naturally occurring white rind. Smooth and creamy sweet. *France, \$11.99/lbs*

**Brillat Savarin** The king of all soft cheese! Triple creme, very rich and even hedonistic. Try it with Champagne. *France, \$5.99/quarter wheel*

**Blythedale Vermont Brie** A fresh Vermont brie in the French style, buttery with a bit of tang in the finish. *\$7.99 per 7 oz wheel*

**Brebis D'Affinois** This cheese is produced in the same manner as brie, but using sheep's milk rather than cow's milk. The result is a decadent cheese, rich and very sweet. *France, \$21.99/lbs*

**Brie de Nangis** A true Fench brie, produced with unpasteurized milk. Very fragrant with a mushroom like note, and a very tangy aftertaste. This is the real deal. *France, \$18.99/lbs*

**Chimay Grand Cru** A semisoft cheese from the same monastery that gives us the famous Chimay beer. Robust and pungent, but with a milky texture. A proper "stinky cheese". *Belgium, \$24.99/lbs*

**Fontina** The classic Alpine cheese, hard, but with a little give to it. Sweet and nutty with earthy undertones. Also a key ingredient in classic fondue. *Val d'Aosta, Italy, \$15.99/lbs*

**Humboldt Fog** A multi-layered goat's milk delight. A soft ripened center and natural bloomy rind enclose a crumbly center striped with ash. It's like three cheeses in one, a real treat. *California, \$22.99/lbs*

**Jacquin Valencay Pyramids** The classic French crumbly soft goat cheese, dusted with ash. A favorite of Napoleon. *France, 7 oz., \$11.99 each*

**Morbier** Semi soft with a stripe of vegetable ash. This classic rustic French cheese is a good introduction to "stinky" cheese. *France, \$11.99/lbs*

**St. Andre Triple Creme** One of our most popular cheeses, rich and creamy. If butter was cheese it would be St. Andre. Truly delicious! *France, \$15.99/lbs*

**Taleggio** Semi soft and pungent, a fragrance of mushrooms leads to a meaty yet mellow flavor. Classic. *Italy, \$12.99/lbs*

**Vermont Butter and Cheese Fresh Chevre** Classic soft goat cheese from Vermont. Perfect for salads and hors d'ouvres. Available plain or with herb coating. *4 oz., \$5.99 each*

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### Hard and Aged

**Cacio di Bosco** Aged sheep's milk cheese (pecorino) laced with black truffles. *Italy, \$24.99/lbs*

**Cahill's Cheddar with Porter Beer** Sharp Irish cheddar infused with sweet porter beer (think Guinness). Interesting contrast between sharp and sweet flavors. *Ireland, \$17.99/lbs*

**Chevre Noir** Goats milk cheese, well aged and with a sharpness not unlike cheddar. Excellent melted. *Canada, \$22.99/lbs*

**Comte** Very dry, with a woody flavor and hints of walnuts. A key ingredient in a classic fondue. *France, \$15.99/lbs*

**El Romeral** The same cheese as our Manchego, but instead of being covered in wax, a coating of dried Spanish rosemary is added, permeating the cheese with an herbaceous twist. *Spain, \$18.99/lbs*

**Emmentaler** Classic tangy Swiss cheese with large holes. Great in melted applications. *Switzerland, \$15.99/lbs*



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**Gruyere** The third essential cheese for fondue. Sharp like cheddar with a strong almond note. *Switzerland, \$15.99/lbs*

**Kerrygold Aged Cheddar** Classic Irish sharp cheddar with a smooth texture and a salty bite. *Ireland, \$11.99/lbs*

**Kerrygold "Ivernia"** The oldest of the Kerrygold group, and also the most old fashioned. This well aged cheddar has a crumbly texture and a good deal of farmhouse "funk" about it. *Ireland, \$12.99/lbs*

**Landaff** Produced at the dairy with milk from their own grass fed cows, then aged at Jasper Hill Cellars. Crumbly, dry and grassy/earthy. *New Hampshire, \$19.99/lbs*

**Manchego** Spain's most popular cheese. made from raw milk, and aged for 8 months, this cheese is sharp, dry and a bit salty, but with a nice amount of creaminess left in it. *Spain, \$15.99/lbs*

**Ossau Iraty** From the Pyrrennes, an old Basque farmers cheese. Hard aged, with hints of nuts and caramel. *Basque (France), \$19.99/lbs*

**Parrano** A distinctive "hybrid" of Dutch Gouda and Parmigiano. Truly unique. *Holland, \$12.99/lbs*

**Pecorino Toscano** Hard sheep's milk cheese, dry and salty, excellent for grating. *Italy, \$14.99/lbs*

**Provolone Vecchio** This is *not* the stuff you put on a chicken parm sub. Aged over three years, this cheese delivers a strong earthy aroma and a huge robust flavor, very dry and salty, one of our strongest cheeses. *Italy, \$11.99/lbs*

**Tomme de Savoie** This skim milk cheese has a nice salinity and clean, grassy tone. A great snack, surprisingly light, especially given that it's French. *(France, \$14.99/lbs)*

### Blue

**Bayley Hazen** Crumbly and heavily veined, with a biting blue earthiness. Similar to Stilton. *Vermont, \$23.99/lbs*

**Cabrales** Huge and intense, with a strong aroma. Our strongest blue cheese. *Spain, \$23.99/lbs*

**Gorgozola Dolce** Very soft, barely blue to look at, but very blue to taste. Top your next steak with it! *Italy, \$12.99/lbs*

**Roaring 40s** This one's very blue, and on the softer side, almost spreadable. An unusual texture for a blue, great with fruit. *Australia, \$16.99/lbs*

**Stilton** The old classic blue. Perfect with Port wine and walnuts. *England, \$18.99/lbs*

**Valdeon** Lots of blue intensity is balanced nicely by a surprisingly sweet creamy texture. Blue cheese for people who don't like blue cheese. *Spain, \$15.99/lbs*

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### Paté

**Mousse Truffe Imperial** Chicken liver with black truffle. *\$14.99/lbs*

**Duck and Cognac** Duck liver and cognac...so decadent. *\$12.99/lbs*

**Pate Rustique** Country style pate, meatier texture. Made with chicken, pork and vegetables. *\$11.99/lbs*

**Salmon Fumé** Smoked salmon, vegetables and white wine. *\$16.99/lbs*

**Vegetable Terrine** Three layered: carrot, spinach and cauliflower. Vegetarian. *\$11.99/lbs*