

CHEESE

SOFT

CAÑA DE CABRA	<i>RIPENING GOAT LOG</i>
ROQUEFORT	<i>CREAMY BITEY BLUE</i>
PETIT PONT L'ÉVÊQUE	<i>SUPPLE, MEATY</i>
PIKE BREWLEGGIO	<i>BEEFY BITTER BEER FUNK</i>

INBETWEEN

TOMME CRAYEUSE	<i>CHEESE WHIZ FOR FOODIES</i>
BETHMALE	<i>NUTTY, CREAMY TOMME</i>
TOMME DE HYELZAS	<i>BLUE THAT ISN'T</i>
VALENTINA	<i>ASSERTIVE BUTTERED HERBS</i>
GUAPIER	<i>WOODSY BUTTERED SHROOMS</i>
GRISDALE GOAT	<i>SNOW WHITE GOAT CAP</i>

FIRM

OLD APPLE TREE	<i>BUTTERED APPLE GRASS</i>
VINTAGE	<i>WINE SOAKED, BERRY GOAT</i>
IDIAZABAL	<i>SMOKY MANCHEGO</i>
UTARAVU	<i>CORSICAS FINEST EWE'N'GOAT</i>
APPENBERG	<i>FUDGY, HOLEY GOODNESS</i>
LANDAFF	<i>PRESSED, BUTTERY, SWEET</i>

Turn the page for the full descriptions

5 CHEESE PLATTER

15

FIVE GREAT CHEESES OF YOUR CHOOSING.

THE WORKS!

20

CHEESE PLUS...

5 CHEESES OF YOUR CHOOSING
CROCCANTINI AND
HOUSE SELECTION OF EXTRAS.

ADD YOUR OWN EXTRAS:

CROCCANTINI - 3.50

FRUIT ~ 2.50

NUTS ~ HONEY ~ JAM

1.50 EA

Soft

- **Caña de Cabra** -

This is a soft-ripened goat cheese log, much like the French Bucheron. The region around Murcia is renowned for its high-quality goat's-milk products. This particular farm produces a creamy, mild, and full-flavored cheese.

\$3.50 per oz (Goat)

Take it to go—\$20/lb

Murcia, Spain

- **Roquefort** -

Joan of Arc

Defined by its AOC status, the quality of Roquefort is never an issue. It dates back to 79 AD and by 1411, Charles VI granted the people of Roquefort the monopoly over ripening the cheese in their caves. It was granted AOC in 1925, the first in France, and because of the demand, they are allowed to use milk from all over the Aquitaine, Languedoc, the Pyrenees, Provence and Corsica. It must only be ripened in the natural caves of Mont Comblau in the commune of Roquefort-sur-Soulzon. Affinage must be at least 3 months in the caves that are noted for the natural fissures known as fleurines that provide perfect ventilation, a temperature of about 50 degrees Celcius, and 95% humidity. The mold, *Penicillium Roqueforti*, must be made in France from traditional sources. Traditionally, wheat and rye breads were left to mold in the caves. When the bread is thoroughly covered, the mold is dried and will be added to the curd. It also exists naturally in the caves and when the wind blows through the fleurines the spores fill the air. After cheese production the young cheese is transferred to the caves, pierced with needles and salted. The spore-laden air interacts with the cheese encouraging the bloom of the *roqueforti* mixed into the curds earlier. They are then placed on old oak planks for a minimum of 3 months. They are then wrapped in foil to eliminate air contact. Roquefort has a simultaneously creamy and crumbly texture and is mottled with fragrant, spicy blue mold. The flavor is acidic and salty with impeccable balance. To be called Roquefort it must meet all the required rules and just calling blue cheese Roquefort will not make it better or even similar to this great French original.

\$4.00 per oz (Raw Sheep, 3 Month+)

Take it to go—\$25/lb

France

- **Petit Pont L'évêque** -

Isigny Ste Mère

Originally known as "angelot" and legend claims it was first made in a Normandy Abbey as far back as the 12th century. Said to be as popular as Brie and Camembert in France. Now named for the village from whence its popularity grew. As the true version is aged less than 60 days and unpasteurized we are only able to get this close replica bearing the Appellation D'Origine Protégée mark. The modeled white and orange exterior is the result of both washing the rind and allowing a bloom of candidum to form. Within is a dense creamy paste with some give. It is typically meaty and mushroomy with just a hint of nuttiness.

\$4.50 per oz (Cow, 45% Fat)

Take it to go—\$28/lb

Normandy, France

- **Pike Brewleggio** -

Estrella Family Creamery

Washed in brew from right down the street at Pike Brewing Company. Think Taleggio with a local twist. Rich beefiness grows in your mouth as you enjoy the creamy paste with bits of salty crunch from the washed rind.

\$4.50 per oz (Raw, Cow, 60+)

Take it to go—\$26/lb

Montesano, Washington

Cheeses are limited to stock on hand. Discounted prices are only available for take away and must be purchased by the each or a minimum of one pound.

In Between

- Tomme Crayeuse -

Schmidhauser

The first taste of this reminds me of a rich velvety double cream, but the label reveals otherwise. Just the right amount of sweet and sour with a mild buttery texture; Just melts in the mouth. Like the best Cheese Whiz you've never had!

\$3.50 per oz (Cow, 50% Fat, 2 Month+)

Take it to go—\$20/lb

Savoie, France

- Bethmale -

Jean Faup

From the county of Ariège, and is named after its birthplace, the village of Bethmale. It is sometimes made with sheep's milk, although today the cow's milk version is most common. Well selected and well matured, this cheese has a very pleasant bouquet.

The thick creamy paste has a nutty and mildly peppery characteristic.

\$4.50 per oz (Goat, 29% Fat)

Take it to go—\$26/lb

Pyrénées, France

- Tomme de Hyelzas -

Sud de France

Cheese made through team work! Five individuals make up a committee who is charged with deciding whether a batch passes the muster. Coated in *Penicillium Roqueforti*, but never punctured to allow the mould to grow. The sweetness is imparted from the blue without any of the bite. The rind is almost crunchy, but the nutty paste within is still spongy from a gentle pressing.

\$4.50 per oz (Raw, Sheep, 54% Fat)

Take it to go—\$26/lb

Hyelzas, France

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In Between

- Valentina -

Estrella Family Creamery

They describe this cheese as "Gruyere like" and named for a cow in their herd with a heart shaped mark on her face. The fat laden paste coats your mouth with an initial sweetness that leans toward the barn a little. Subtle berry notes are coated in a sweet lactic paste.

\$4.00 per oz (Raw, Cow, Traditional Rennet)

Take it to go—\$24/lb

Montesano, Washington

- Guapier -

Estrella Family Creamery

Made in the tradition of a French "Morbier", with a decorative charcoal line separating the evening and morning curd. Named after an extra special animal on the farm with a name that means "handsome": Guapo.

\$4.00 per oz (Raw, Cow, 60+)

Take it to go—\$24/lb

Montesano, Washington

- Grisdale Goat -

Estrella Family Creamery

Each wheel is hand formed to resemble a mushroom cap. Within the dusty white rind lies a rich creamy barely reminiscent of goat cheese. Hints of hazelnut in the paste and the rich mushroom of the rind lend to this fabulous cheese.

\$5.50 per oz (Goat, Cow, Traditional Rennet)

Take it to go—\$32/lb

Montesano, Washington

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Firm

- Old Apple Tree Tomme - Estrella Family Creamery

Through the spring and summer this tomme is wrapped in apple brandy marinated leaves from the farm. A little funk to the nose and a rich earthy barnyard flavor complemented by its creamy texture with just a hint of a woody apple smoke.

\$3.75 per oz (Raw, Cow, 60+)

Take it to go—\$21/lb
Montesano, Washington

- Vintage - Carmelis

Drunken Goat??? This is more like Ubriaco of Italy. Nothing like that plastic cheese of drunkenness. Under the slightly violet rind is a crumbley paste with hints of berries. I usually steer clear of such a cliché cheese, but this one is truly amazing.

\$7.50 per oz (Raw, Goat)

Take it to go—\$39/lb
Kelowna, B.C.

- Idiazabal -

Is it smoked or not is the question. From the rind I'd say no, but no matter; it always has a smoky flavor. This DO cheese is often thought of as a smoked Manchego. Doesn't meet the rules of Manchego to bare the mark however. Salting of the cheese is performed by rubbing the rind with dry salt, or by immersing the cheese in highly salted water for 24 hours. The cheeses are aged under cold and humid conditions avoiding mold, for at least two months.

\$4.50 per oz (Raw, Sheep, 3+ Month)

Take it to go—\$27/lb
Basque Country, Spain

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Firm

- uTaravu -

Tomme Corse

Coopérative Fromagère - Many shepherds working together using a common facility to produce one product. Produced by a Southern Corsican company, Petreto-Bicchisano. Aged about 6 months giving it a very rich full flavor. A definite favorite among many of the staff. The rind is brown and rusty and becomes more mottled with age. The paste is smooth; creamy and crumbly in the center while softer on the edges as it ages from the outside in.

\$4.75 per oz (Raw, Goat/Sheep)

Take it to go—\$29/lb

Corsica, France

- Appenberg -

Fromagerie Glauser

Always love to bring in 'real' cheeses. This third generation family run fromagerie can wow you with every bite. The rind on this well aged wheel is a bit bitty, but it gives way to a dense creamy paste which is pocked with tiny holes. Get ready to smother your tongue in CHOCOLATE!

\$4.00 per oz (Raw, Cow, 50% Fat, 12+ Month)

Take it to go—\$24/lb

Oberhünigen, Switzerland

- Landaff -

Landaff Creamery

Located in Landaff amazingly enough. This small creamery is new to the game and producing an outstanding product. Yes, only one, but like Weybridge it was worth the three week wait. Seeking to take advantage of the local Welsh culture they not only named this cheese after the town, but based it on a traditional Welsh recipe they learned from a 3rd generation Welsh cheese maker. Within the bitter mushroomy cave-aged rind is an expertly pressed curd paste. Buttery and sweet and carrying the mushroom on from the rind with maybe a hint of lemon. Do you taste it?

\$3.25 per oz (Cow)

Take it to go—\$19/lb

Landaff, New Hampshire

Cheeses are limited to stock on hand. Discounted prices are only available for take away and must be purchased by the each or a minimum of one pound.