

Specialty Cheeses

AROUND the RIND

March 18-31, 2018

Julianna - Capriole Farms

410380 2/1 lb. (Can Split Case)

Texture: Soft Milk: goat

Capriole Farm's newest cheese is Julianna, a raw milk aged goat cheese that is markedly, beautifully different than any other American Artisanal goat cheese.

Goat Tomme- Bardwell Manchester

439045 3.5 lb.

Texture: Firm Milk: Goat

Bardwell Farm gives a special treat with their Manchester, signature raw goat milk cheese. Regular brine washing leads to a pungent kick in the firm, flaking paste. Finished in caves to encourage a bite on the finish. For a little extra punch, try pairing with ciders, both fresh and hard.

Bayley Hazen Blue-Jasper Hill Farm

401200 7 lb.

Texture: Semi-Firm Milk: Cow

The cheese is dense and creamy, with well-distributed blue veins. The usual peppery character of blue cheese is subdued, giving way to the grassy, nutty flavors in the milk.

Kourellas Org. Greek Feta

421680 10/150 g.

Texture: Semi-Firm Milk: Sheep/Goat

This cheese has been an essential Greek cheese for centuries. Made with a combination of sheep and goat's milk, this creamy feta, plain or combined with herbs and vegetables, is a healthy addition to your diet, any time of day. Great addition to salads

Cremont-Vermont Creamery

408380 6.5 oz.

Texture: Semi-Firm Milk: Cow/Goat

Cremont named for the "Cream of Vermont" is a mixed-milk cheese combining local fresh cows' milk, goats' milk and a hint of Vermont cream. This cheese combines the nutty taste from of crème fraiche, the creamy texture of Bonne Bouche, and the wrinkled rind of Bijou.

Thomasville Tomme-Sweet Grass Dairy

409840 5.5 lb.

Texture: Semi-soft Milk: Cow

A raw cow's milk cheese made in the style of a French farmhouse table cheese. This natural rinded, semi-soft cheese is aged for a subtle yet complex earthy flavor and creamy texture.

Tetilla

451950 1.5 lb.

Texture: Buttery-soft Milk: Cow

The Galicia region of Spain is known for its farming and cheese making. Creamy paste with a delicate finish, this cheese is mild and melts easily.

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.



French Triple Crème Brie

410680 6/5 lb.

Texture: Semi-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.

Loblolly Tomme

Cypress Point Creamery-Hawthorne, FL
202578 4 lb.

Texture: Semi-firm Milk: Cow

This earthy, grayish-brown edible-rind cheese has a semi-soft to firm paste with a nutty flavor. The consistency and flavor can vary drastically, due to time of the year and diet of the cows

French Goat Cheese - Logs

407900 2/2.2 lb.

Texture: Soft to Hard Milk: Goat

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

Crozier Irish Blue

401360 3.3 lb.

Texture: Soft Milk: Sheep

Crozier Blue is natural-rinded blue cheese made from pasteurized sheep's milk and vegetarian rennet. It is very similar to Cashel Blue, but with a slighter whiter paste due to sheep's milk. The taste is rich, creamy and mild with sweet blue flavor when mature.

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. |