



Cheese Menu



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Appenzeller is a hard cow's-milk cheese produced in the Appenzell region of northeast Switzerland. An herbal brine, sometimes incorporating wine or cider, is applied to the wheels of cheese while they cure, which flavors and preserves the cheese while promoting the formation of a rind. It has a strong smell and a nutty or fruity flavor. Enjoy with a medium bodied beer or white wine.

Armentizia is a full cream goat's milk cheese, sweet and tangy, reminding one of a mix of goat cheese and blue cheese. Produced by a cooperative of Italian cheese makers who's aim was to protect the quality and the economic value of the product from larger dairy companies. Pairs with a full bodied white, like a Chardonnay, lighter red like a Grenache, or a dark beer.

Asiago is aged semi-hard cheese aged least five months, and has a sweet, nutty flavor. Pair with an Italian Trebbiano or other medium bodied white.

Black Diamond Cheddar is made from raw milk, then encased in black wax and aged a minimum 2 years with a sharp, robust, tangy flavor. You'll never go back to Kraft!

Blue D' Auvergne Bleu d'Auvergne has a strong and pungent taste, but to a lesser extent than other blue cheeses; it is less salted, creamier and more buttery with a moister texture. Sweet wines such as Riesling and sauvignon blanc or strong, robust red wines pair well.

"Le Rustique" 60% Cream Brie is probably the most popular of French cheeses. As with other soft-ripened cheeses, Brie is ripened (from the outside in) for a period of roughly 60 days, giving it a chance to form its characteristic white, bloomy rind. A '60% Brie' refers to the fat content of the dry matter of the cheese. This is also known as 'double cream' Brie. The higher fat content of a double cream Brie gives it a smoother texture and buttery, creamy flavor. Pairs well with sparkling or sweet whites, or medium bodied reds.

Bucheron Aged Goat ripens for 5 to 10 weeks, and is characterized by an ivory-colored pâte surrounded by a bloomy white rind. As it ages, its texture becomes drier: the mouthfeel of the center is dense and claylike, with the crumb dissolving on the tongue, while the section near the rind is almost creamy and can be gooey at room temperature. It is a good cheese for salads or for snacking with hearty grained breads, crackers and grapes. Pairs well with a Chardonnay or Sauvignon Blanc (Sancerre).

Cablanca Goat Gouda is a smooth, mild, and creamy cheese from Holland. Perfect for anyone looking to branch out from "run of the mill" goudas or cheddars. Great with crackers and fruit & a sauvignon blanc

Cabrales Blue Cheese is aged from two to six months in natural caves in the limestone mountains of Northern Spain. Cabrales has a very strong flavor, quite acidic, and can be very complex when made with mixed milks. Enjoy with sweet wines like port or sauternes.

Caciotta al Tartufo is a semi-hard cheese embedded with small chunks of Italian black truffles, characterized as mild and aromatic. It pairs well with a nice Bordeaux.

Cahill Cheddars, located in County Limerick, use a base of tangy Irish cheddar and are infused with either red wine, whiskey, or porter beer, all made on the same farm that produces the milk for the cheddar. These semi-soft cheeses are made from pasteurized cow's milk. Pair it with the spirit with which it's made.

Campo De Montelban is made from a combination of cow, goat, and sheep's milk, and is similar to a Manchego, but aged for only 3 months as opposed to 6 or more.

Castelbelbo is a bloomy rind, soft cheese made from a blend of three milks. Light and creamy but not overly complex, Castelbelbo remains richly flavored, and good as an everyday sort of soft, spread worthy Italian table cheese. Try it with some flavorful whole grained crackers.

Castello Blue is a Danish cheese that is somewhere between a brie and a blue cheese. Very smooth, buttery and rich. Nice with a semi sweet wine like a Vouvray or Semi-Sec pomegranate

Chevre Noir is a matured goat cheddar with a rich flavor, possessing accents of nuts and caramel, and a smooth, melt-in-your-mouth texture. Made with fresh, pasteurized Canadian goat milk, this cheese is carefully aged for a minimum of one year in controlled aging rooms. This demanding maturation process often develops “flavor crystals” or crystallized lactose that “pop” in your mouth, enhancing flavor and texture. Excellent served with fresh fruit and a fuller-bodied, fruity red wine like a cabernet or Malbec.

Chimay Cheese is made by the same Trappist Monks who produce the Belgian beer of the same name. This aged cheese is bathed in the namesake beer, then aged. The flavor is robust, slightly earthy, and similar to a double crème brie. Pairs with, of course, beers, especially sweeter Belgian ales.

Comte, or Gruyere de Comté as it was originally known, has been produced since the reign of Charlemagne, when there were no separate entities named France and Switzerland. Contributing to Comté's unique flavor, morning and evening milkings are mingled before the cheesemaking process. The wheels are aged for six months, resulting in a sweet and nutty flavor with less bite than its Swiss counterpart. Comte can be shredded, sliced, grated, chunked or melted. Pairs with Chardonnay or Sauvignon Blanc.

Crucolo is comes from the Trentino region in northern Italy. It has the deep rich butteriness common to a 100% cow's milk cheese, but has a tangy finish to its creamy flavor, like a Swiss cheese. This cheese melts exceedingly well, like a Fontina, but with less aroma, and should be enjoyed at room temperature. Fruits such as pears or white grapes would be a pleasant complement, as would an Italian white wine such as a white Italian Trebbiano or red dolcetto or barbera.

Delice de Bourgogne is a “triple cream” brie-style cheese, meaning that it has approximately 75% dairy-fat content, as opposed to a standard “double cream” brie, which boasts only 60%. The result is an extremely creamy treat in the vein of a St. Andre (see below), though smoother and with more character. Try it with a light beer, champagne, or Sauternes.

Double Gloucester cheese is a traditional, unpasteurized, semi-hard cheese which has been made in Gloucestershire in England, since the sixteenth century. It is not unlike a very creamy mild cheddar and pairs well with a sparkling wine or medium bodied white Sancerre.

Drunken Goat is similar to a goat gouda, but is washed with red wine. This is a smooth, creamy, and milky cheese with a slight aftertaste of the wine. Very popular and versatile, this is a great cheese for many different palates.

Emmental, also called “Swiss” cheese (though what we know as “Swiss” is usually an inexpensive reproduction), is a yellow, medium-hard cheese, with characteristic large holes. It has a piquant, but not sharp taste. Three types of bacteria are used in the production of Emmental, one of which releases carbon dioxide gas, which slowly forms the bubbles that make holes. Enjoy with a Chateaufort-du-Pape.

Esrom is a Danish cheese with a washed rind, made from partially-skimmed cow's milk. This cheese is slightly pungent, similar to Reblochon and is great paired with fish, raw onions and beer.

Barrel Aged Greek Feta is a premium Greek feta that is then aged in an oak whiskey or sherry barrel. The result is the creamy, salty goodness of feta and the complexity of wood and spirits.

Fontina/Fontal is an Italian cow's milk cheese that has been made in the Aosta Valley in the Alps since the 12th century, using unpasteurised milk. Young Fontina has a softer texture and can be suitable for melting, while mature fontina is a hard cheese with a mild, somewhat nutty flavor, while rich, herbaceous and fruity. It can be substituted with Gruyère, Emmental, Taleggio, or a young Gouda. Pair with an Italian red.

Fourme d' Ambert is amongst the oldest of French cheese, said to predate Roquefort. Fourme d'Ambert is made with cow's milk, to which *Penicillium glaucum* bacteria is added before the fourme rests in a cave for a minimum of 2 months. The result is one of the mildest of the blue cheeses, possessing a delicate fruity flavor and mushroom overtones.

Fromager D' Affinois (pr. fro-mah-ZHAY dah-fee-NWAH) is a French double-cream soft cheese made from cow's milk, and is similar to Brie in appearance and flavor. Unlike in Brie production however, before cheese making the cow's milk undergoes a process called ultrafiltration, which removes water from the pasteurised milk, concentrating all other components and resulting in an "oozy" brie.

French Goat Feta is salted and cured in a brine solution, like other fetas, for several months, though tends to be less crumbly, creamier, and less sharp due to a higher than average milkfat content. Pair with a light French or Greek red.

Garroxta is a cave-aged goat cheese from the Basque region of Spain. It's strong, but the smooth flavor rounds out to be surprisingly creamy. Interesting and different, this cheese is a great choice for goat cheese fans.

Gorgonzola Dolce may have been created by accident: An inattentive cheesemaker left some fresh milk out to drain for too long. Months later, he found that some of his cave-aged wheels had a strange blue-green streak of mold, which enhanced the flavor of the cheese! Dolce Gorgonzola is a younger, therefore milder, version of aged Gorgonzola. It has a soft, spreadable texture and slightly salty aftertaste. Gorgonzola is well paired with berries, pears, peaches and plums, or with a sweet wine like a port or sauternes.

Gouda, 5yr, is a well aged version of the creamy white stuff you may find at your local grocer. The aging turns it an orange color, and causes the proteins in the cow's milk to crystallize, all resulting in a crumbly, caramely, slightly chewy, and complex cheese. Pairs with a full bodied Rioja or Cabernet, or Sauvignon Blanc.

Gruyere, 3yr, made from unpasteurized cow's milk, is one of the finest cheeses for baking, having a distinctive but not overpowering taste, and is the primary cheese used in traditional fondues and quiches. Pairs with a medium bodied white wine.

Cream Havarti is semi-soft Danish cow's milk cheese named after the farm on which it was first made in the mid 1800s. Havarti has a buttery aroma and can be somewhat sharp in the stronger varieties, much like Swiss cheese. It is typically aged about three months, though when the cheese is older it becomes more salty and tastes like hazelnut. Havarti is popularly matched with Chardonnay, Sauvignon Blanc, or light-bodied Pinot Noir and occasionally accompanied with figs; smoked turkey; raisins; walnuts; hearty bread; pears; apples.

Halloumi originates in Cypress, and is best known for its ability to resist melting. The most popular way to prepare it, in fact, is grilled over coals and served with mint, fruit, or sausage.

Huntsman is a combination of stilton layered with Double Gloucester, which pacifies the tang of the stilton. Beautiful on a cheese plate, try it with a sweet wine or a sparkling white.

Idiazábal is a pressed cheese made from unpasteurized sheep's milk in the Basque region of Spain. It has a somewhat smoky flavor, and is handmade, then covered in a hard, dark brown, inedible rind before being

aged for a few months, and develops a nutty, buttery flavour. Pairs perfectly with membrillo quince jam and a Spanish red wine.

Irish Dubliner cow's milk cheese is matured over 12 months, and comes off smooth to the palate with a gentle, sweet after-taste. It's like a nutty and complex mild cheddar, and pairs with a Sancerre or sparkling.

Istara Chistou is made from a blend of cow and sheep's milk from the Basque region. Semi-soft Chistou is more complex than its cousin, Manchego, possessing a slightly nutty and earthy taste. Try with Spanish Wines

Israeli Feta is similar to Greek Feta in its solid, but crumbly fissured texture. It's made with either sheep's milk or a mixture of sheep's and goat's milk, and tends to have more complex and less salty taste notes than its Greek bretheren. Pair with a medium bodied French red like a Beaujolais.

Le Brin is a gooey, soft-ripened cheese made by the tried and true producer of Fromage D'Affinois. This French soft-ripened cheese has an edible orange rind and a sweet and decadent flavor. This may be something new for a Brie lover and is deserving of a taste. Like many brie, pairs best with light, sparkling wines.

La Leyenda Brandy hails from La Mancha, Spain, and is of raw, sheep's milk, aged for one year. The cheese is rubbed with oil and fine herbs, then soaked in solera brandy for 4-5 days, resulting in a mild cheese with a buttery undertone, and a distinctive flavoring from both the brandy and the herbs. It's well paired with a flavorful red such as a Spanish Rioja, Priorat, or Ribera Del Duero.

Langa La Tur is made much like Castelbelbo with sheep, goat and cow's milk, but is stronger in flavor. La Tur takes on a decadent texture with a mushroomy, slightly tangy, lingering taste. Perfect for any special occasion. . . .A cheese lovers dream!

Langa Speziato Al Tartufo is a light and creamy cow's milk cheese sets the perfect backdrop for the black truffle slivers dotting this cheese... a truffle lover's dream cheese! Wash it down with an Italian Barbera!

Laura Chanel Creamy Chevre was one of the first major goat cheeses in the U.S. This cheese is exceedingly creamy and mild, very spreadable, and is a good alternative when feta is too strong or salty for your recipe.

Liptauer is an ancient Eastern European recipe house-made here at the Market. With heavy flavors of garlic, shallot, capers, and onion in a quark/cream cheese base, it's a great cracker topper for those who enjoy a bold spread. If you don't see any on the shelf, just tell Jason to get himself in gear and make some more!

Mahon, from the Spanish island of Menorca, is one of a few cow's milk cheeses from Spain. It melts very well, and boasts a certain mild sharpness, with lemony, salty flavors that evince the rural Mediterranean seascape. Pair this cheese with Madeira or Tempranillo.

Majorero is a hard, unpasteurized goat's milk cheese made from the Canarias breed of goats in the Canary Islands. The dry, pleasant climate produces a rich, fatty milk for this tasty aged cheese.

Manchego is made from sheep's milk, possessing a nutty flavor, yet dry w/no real after taste, and is perfect with membrillo quince jam, Spanish red wines, and fruits.

Morbier is a semi-soft cows' milk cheese from Franche-Comté, France named after the village of Morbier. It is ivory colored, soft and slightly elastic, and is immediately recognizable by the black layer of ashes separating it horizontally in the middle. The bottom layer consists of the morning milk and the upper layer is made of the evening milk. The strong aroma of Morbier masks a flavor that is rich and creamy, and pairs well with Pi-

not Noir.

Mozzarella is a traditional partner on the antipasto platter. Ours is fresh, SUPER creamy and decadent. Try it with some Chianti!

Parmigiana Reggiano is made from raw cow's milk, aged at least two years, incorporating the whole milk of the morning milking is with the naturally skimmed milk (it is left in large shallow tanks to allow the cream to separate) of the previous evening's milking, resulting in a part skim mixture. The remaining whey in the vat was traditionally used to feed the pigs from which Parma hams (Prosciutto) are produced. Parmigiana-Reggiano cheese has a complex fruity/nutty taste and a slightly gritty texture. Enjoy with a full bodied white wine.

Parrano is a cow's milk cheese produced in the Netherlands, though it is billed as Italian in style. It tastes mild and nutty, combining salty and sweet flavors with a semi-firm texture and a smooth, golden colored paste. Made from pasteurized milk, Parrano is aged for 5 months. Combining the flavor of aged parmesan with a pliant texture, this cheese is technically a young gouda, and is thus easy to shred, slice and melt. Try it with a Riesling or sparkling white.

Pecorino Fresco is a younger version of the traditional sheep's milk pecorino. Incredibly satisfying, this milky, slightly sweet cheese is springy and smooth. Instead of a fresh mozzarella or a Brie, give this mild cheese a chance to win your favor.

Pecorino Toscano is a hard, sharp Italian cheese made from sheep's milk. Pecorino is most often used on pasta dishes, like the better-known Parmigiana Reggiano, though packs a bit more kick. Pair with a Chianti!

P'Tit Basque is a sheep's milk cheese from the Basque region. Made with raw milk, this cheese has limited availability because its production is strictly regulated. It is milky, nutty and smooth. This cheese is all-around delicious.

Piave is a pasteurized cow's milk cheese made only in the Piave River Valley region of Belluno, Italy. It features a slightly sweet and delicate tasting flavor, though fully aged it becomes hard (making it well suited for grating), developing an intense, full-bodied flavor. It goes well with a full bodied red wine, such as Barolo or Amarone.

Aged Provolone Piccante is a semi-hard Italian cheese made from whole cow's milk. It's aged a minimum 4 months and with a very sharp taste, to Provolone Dolce (sweet) with a very mild taste. In Provolone Piccante, the distinctive piquant taste is produced with lipase originating from goat. The Dolce version uses calf's lipase instead. Try this with a Chianti or other Italian red.

Pierre Robert is a triple crème cheese ripened to a buttery texture with a tangy bite not often found in this style of cheese. Just a bit more animated than many of its counterparts such as Delices de Bourgogne or St. Andre.

Quadrella di Bufala is a washed-rind cheese made from water-buffalo milk. This Tallegio-style cheese from Italy harbors a milky, rich texture and a mushroom like flavor with sweet undertones. Best served at room temperature paired with any light red, especially those from Italy.

French Raclette cheese is also a dish indigenous to parts of Switzerland, Wallonia and France. The Raclette cheese round is heated, either in front of a fire or by a special machine, then scraped onto diners' plates. Traditionally, it is accompanied by an assortment of meats, vegetables, and breads, and pairs well with medium to light bodied reds.

Romao Rosemary is a Spanish artisan sheep's milk hard cheese cured in rosemary for eight months. Enjoy with Spanish wines.

Roquefort is white, crumbly and slightly moist, with distinctive veins of blue mold. The overall flavor sensation begins slightly mild, then waxing sweet, then smoky, and fading to a salty finish. Pairs well with sweet wines.

Shropshire Blue is a cheese much like Stilton, but with a more intense flavor. It is sharp and winey with a lingering, spicy aftertaste and a non-edible rind. This cheese is best served after dinner with sweet fruit to cut it's sharpness, and pairs nicely with Big red wines, ports, madeiras, and sherrys.

St. Andre Brie is a high (75%) milk-fat ("Triple cream") cow's milk French cheese in a powdery white, bloomy skin of mold. It has a soft and very buttery texture, so much so that it can make a white wine taste sour and metallic: a crust of baguette and a light tasting beer or simply a slice of pear are better complements.

White Stilton w/fruit is a non-moldy form of a blue stilton. Ours have fruits such as lemon, ginger and cranberry incorporated. These dessert cheeses are not unlike cheesecake.

Royal English Stilton, affectionately known as one of the "kings of cheese," has a sharply nutty aroma and the flavor is full of mellow nuts and fruit. It's great with any sweet wine like a port or sauternes.

Taleggio has been made in Italy for over ten centuries, possibly pre-dating brie. It has a strong smell but its flavour is comparatively mild with an unusual fruity tang. The cheese is made from both pasteurized and raw milk, and its thin crust is studded with salt crystals. Pairs well with medium bodied white wines like Italian Pinot Grigios or Trebbiano, a French Cotes du Rhone, or German Rieslings.

Tilsit is most closely compared to Swiss Emmental, though with more flavor. Like Emmental, it has a medium-firm texture with irregular holes or cracks. It's made from pasteurized cow's milk, and is a superb complement to hearty brown/rye breads and dark beers. Tilsit can be eaten cubed in salads, melted in sauces, on potatoes, flans, or burgers. It's well paired with a medium to full bodied white wine like Italian Pinot Grigios or Trebbianos, or a Sauvignon Blanc (Sancerre).

Ubriccone literally translates to "great big drunk" in Italian, and is a raw cow's milk cheese produced by artisan Sergio, who bathes the cheese in a local wine & then pierces it like a gorgonzola to let the aroma and flavor of the wine permeate the cheese. The cheese is covered with grape leaves to seal the piercings such that mold won't grow. As expected, it pairs well with Italian reds like Montepulciano, Rosso Piceno, or a dolcetto.