

We carry over 200 artisanal & farmstead cheeses from around the world

Please ask one of our cheesemongers for our seasonal selection



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Hours: M-F 10-7, Sa 10-6, Su 11-5

LA CARTE DES FROMAGES WINTER 2011

A List Of Highly Recommended Seasonal Selections From Our Cheese Counter



MANCHEGO * SPAIN*
Nutty with Hints of Olive

PECORINO VECCHIO * ITALY*
Savory, Sharp, and Salty

CAMPO DE MONTALBAN * SPAIN
Buttery, Salty and Nutty

TARTUFELLO * ITALY
Pecorino Studded with Black Truffle

ROCCHETTA * ITALY
Mixed Milk, Milky, and Creamy

BREBISROUSSE D'ARGENTAL * FRANCE
Bloomy Rind, Rich, and Creamy

VIEUX BERGER ROQUEFORT * FRANCE
Sweet, Creamy with an Intense Minerality

LAMBCHOPPER * USA, CA
Semi-firm, Creamy and Nutty

ETORKI * FRANCE
Semi-Firm, Nutty, Buttery

TOMME DU FÉDOU * FRANCE
Rich, Semi-Firm, Natural Rind



QUESO DE MEZCLA * SPAIN
50% Goat, 25% Cow/Sheep A real winner!

BUCHERONDIN * FRANCE
Bloomy Rind, Semi-soft, with a dense, flaky paste

GARROTXA * SPAIN
Crisp, Traces of Herbs and Walnuts

PICO * FRANCE
Creamy and Tangy Brie style

PATA CABRA * SPAIN
Nutty, Earthy, Lactic

TRUFFLE TREMOR * USA, CA
Decadent, Truffle-Infused, Creamy, Piquant

MONTENEBRO * SPAIN
tangy, rich and lingering pepper undertones

MURCIA AL VINO * SPAIN
Wine Washed, Creamy, Tangy

BRUNET * ITALY
Creamy, Tangy, Soft

MIDNIGHT MOON * USA, CA
Aged, Nutty, Slightly Tangy



CAVEMAN BLUE * USA, OR
Complex, Sweet, Fruity, Buttery, Crystals

VINTAGE GOUDA * HOLLAND
Firm, Caramel and Butterscotch Notes

STILTON, COLSTON BASSET * ENGLAND
Pleasantly Fruity, Mineral Finish

BLUE D'Auvergne * FRANCE*
Tart, Traces of Herbs and Melted Butter

PIERRE ROBERT * FRANCE
Triple Crème, Velvety, Rich, Seductive

TREMBLAYE CEMEMBERT * FRANCE
Delicate, Savory, Undertones of Truffles

ÉPOISSES * FRANCE
Washed in Marc, Fruity, Aromatic, Beefy

MIMOLETTE * FRANCE
Fruity aroma and a mellow, nutty taste

GORGONZOLA * ITALY
Blue, Piquant, Creamy

CAVE-AGED GRUYÈRE * SWITZERLAND*
Nutty with a Raw Cocoa Finish

CABOT CLOTHBOUND CHEDDAR * USA, VT
Fruity, Buttery, Smooth Finish

PARMIGIANO-REGGIANO * ITALY
Grainy and Sharp with Pineapple Notes

VALDEON * SPAIN
Intense and Spicy with a Tart Finish

PRIMA DONNA * HOLLAND
Firm, Caramel Notes and Nutty

FONTINA VAL D'AOSTA * ITALY*
Herbal with Hints of Lemon

COMTÉ MARCEL PETITE * FRANCE*
Semi-Firm, Nutty, Meltingly Smooth

ROARING FORTIES BLUE * AUSTRALIA
Creamy, Nutty, Strong

MORBIER * FRANCE
Washed-Rind, Rich, pleasant, nutty aftertaste

TALBOT RESERVE * USA, MD*
Mild Cheddar, Earthy, Raw Milk

BEAUFORT * FRANCE*
King of Alpine Cheeses, Nutty, Smooth

CANTAL * FRANCE*
Grassy, Cheddar-style, Buttery

BEECHER'S FLAGSHIP RESERVE * USA, WA
Earthy, Cheddar, Buttery

* Raw Milk (Aged 60 Days or Over)