

**bloomy rind***(Commonly with an edible white rind)*

- 510 ROSSO DI LANGA – CASEIFICIO ALTA LANGA 6  
Mild and buttery/Pasteurized cow-sheep/Italy
- 818 TRIPLE CRÈME BRIE – MARIN FRENCH 5  
Rich and smooth, slightly sweet flavor with fluffy white rind/Past. cow/California
- 906 BREBIROUSSE D'ARGENTAL 6  
Luscious and silky, sheepy and full-flavored /Past. sheep/France
- 728 DELICE DE POMMARD – ALAIN HESS 8  
Delicate & creamy with a hint of spice from the mustard/Past. cow/France
- 909 ACAPELLA – ANDANTE DAIRY 10  
buttery, fresh and herbal/pasteurized goat with ash/California
- 905 CAMEMBERT FERMIER – FERME DE LA JOUVENCE 5  
Full and reach/Pasteurized cow/France
- 705 HUMBOLDT FOG – CYPRESS GROVE 7  
clean and balanced with citrus finish/pasteurized goat/California

**washed-rind***(Washed with brine or alcohol creating an environment where molds grow)*

- 607 TALEGGIO D.O.P. – CARAVAGGIO 5  
Sweet, slightly aromatic/Pasteurized cow/Italy
- 509 EPOISSES – BERTHAUT 9  
Styled without being strong, with a slight taste of hazelnut/Past. cow/France
- 517 SAINT NECTAIRE LAITIER – XAVIER DAVID 5  
Grassy, mushroomy and nutty/Pasteurized cow/France
- 968 DREAM WEAVER – CENTRAL COAST CREAMERY 6  
Sweet with flavors of yeast/Pasteurized goat/California
- 605 GOOD THUNDER – ALEMAR CHEESE 7  
Strong and funky/Pasteurized cow/Minnesota
- 805 MARGOT – PIER LUIGI ROSSO 5  
Full flavored, beer forward cheese/Raw cow/Italy
- 706 PONT L'EVEQUE – E. GRAINDORGE 6  
Full flavored cow's milk cheese with notes of nuts and butter/Raw cow/France
- 966 WILLOUGHBY – JASPER HILL FARM 7  
Succulent and buttery, strong and complex/Pasteurized cow/Vermont

**blue veined***(with added penicillium to the milk, then pierced to promote mold growth)*

- 901 GORGONZOLA GRAN RISERVA DOLCE D.O.P. – LEONARDI 4  
Buttery, creamy and mild/Pasteurized cow/Italy
- 804 GLACIER WILDFIRE BLUE – CARR VALLEY 4  
Spicy and smooth /Pasteurized cow/Wisconsin
- 811 FOURME D'AMBERT – RODOLPH LE MEUNIER 5  
buttery, earthy, sweet/pasteurized cow/France
- 960 ROQUEFORT – PAPIILLON 5  
Salty, sharp, tangy /Raw sheep/France
- 902 CABRALES 7  
Acidic, salty and sharp/Raw cow-goat-sheep/Spain
- 803 BLUE STILTON – CROPWELL BISHOP 6  
Rich and mellow with piquant aftertaste/pasteurized cow/England
- 713 BLU DEL MONCENISIO 5  
Strong, peppery and intense/raw cow/Italy
- 717 SAN CARLONE 'AL CAFFE' – GUFFANTI 7  
Intense and slightly spicy with a touch of coffee flavor/raw cow/Italy

**truffled***(aromatized with white or black truffle)*

- 703 TRUFFLE TREMOR – CYPRESS GROVE 7  
Elegant and sophisticated/Pasteurized goat/California
- 601 MOLITERNO BLACK TRUFFLE PECORINO – CENTRAL 8  
Earthy, full –flavored with intense truffle notes/Raw sheep/Italy
- 611 SOTTOCENERE AL TARTUFO – MITICA 6  
Mellow, salty, with a distinct flavor of truffles/Raw cow/Italy
- 827 CREMEUX DES CITEAUX AUX TRUFFES – R. LE MEUNIER 10  
Rich and silky triple cream with black truffles/Pasteurized cow milk/france
- 962 IL TRUFFELINO – SOMERDALE 6  
Creamy texture with a complex flavor of black truffles/Raw cow/England
- 603 TRUFFLE HIVE CHEDDAR – BEEHIVE CHEESE CO. 7  
Honey washed truffle cheddar/Past. cow/Utah

**semi-soft***(High moisture content and flavors from very mild to pungent flavor)*

- 503 CABRA ROMERO – MONTESINOS 5  
Crusted with rosemary, light yet complex/Pasteurized goat/Spain
- 507 TETE DE MOINE – FROMAGERIE H. KAMPF 6  
Sweet and intense with a dense texture/Raw cow/Switzerland
- 512 KOKOS COCONUT GOUDA – CHEESELAND 4  
Touch of refreshing sweetness /Past. cow-coconut cream/Holland
- 504 MANCHEGO 3 MONTHS – LA MANCHA 4  
Intense and rich, slightly salty/Pasteurized sheep/Spain
- 807 PACENCIA – KASTRVM ERAT 6  
Intense and rich/Raw sheep/Spain
- 965 LAMB CHOPPER – CYPRESS GROVE 7  
Buttery, caramel, creamy, nutty, sweet/Past. sheep/Holland
- 621 LARRUN GAZTA ETXEGARAI – QUESERIAS DE ARAIA 4  
Full flavored and smoked with a pronounced sheepy finish/Raw sheep/Spain
- 904 GOAT CLOTHBOUND CHEDDAR – QUICKE'S 7  
Vibrant, almondy and buttery/Pasteurized goat/England
- 702 OSSAU IRATY 6  
Sweet and nutty/Pasteurized sheep/France
- 801 ASHBROOK – SPRING BROOK FARM 5  
Milky, lactic and sweet/Raw cow/Vermont
- 907 PECORINO PRIMO SALE 4  
Lightly sheepy with delicate flavor /Pasteurized sheep/Italy
- 606 PECORINO DI PIENZA – LA CASERA 6  
Intense but sweet and nutty/Pasteurized sheep/Italy

**semi-hard***(Firm with a low moisture content from mild to pungent flavor)*

- 508 GRUYERE CAVE AGED – LE CRET 6  
Creamy, smooth and nutty/Raw cow/ Switzerland
- 709 HONEY BEE GOAT – CHEESELAND 5  
Slightly sweet, full of flavor /Past. goat- honey/Holland
- 704 MIDNIGHT MOON – CYPRESS GROVE 6  
Butterscotch, buttery, caramel, nutty, savory, sweet /Pasteurized goat/Holland
- 622 COMTE SEIGNEMARTIN 36 MO. – BEILLEVAIRE 7  
Nutty and smooth/Raw cow/France
- 822 BARELY BUZZED CHEDDAR – BEEHIVE CHEESE CO. 6  
Espresso hand-rubbed cheese with notes of caramel/Past. cow/Utah
- 967 BITTO – GUFFANTI 8  
Intense and rich /Past. cow- goat/Italy
- 955 GARROTXA – MITICA 6  
Creamy, herbaceous, milky, nutty/Pasteurized goat/Spain
- 923 SEAHIVE – BEEHIVE CHEESE 5  
Salty and sweet/Pasteurized cow/Utah
- 963 PATACABRA – LA PARDINA 6  
Fruity, tangy and a bit savory/Pasteurized goat/Spain

**hard***(Firm with a very low moisture content and pungent flavor)*

- 903 PARMIGIANO REGGIANO VACCHE ROSSE – VALSERENA 7  
Unique nutty, fruity, grassy flavor, richer than most reggianos/Raw cow/Italy
- 919 CLOTHBOUND VINTAGE CHEDDAR – QUICKES TRADITIONAL 6  
Matured for 24 months, balanced yet complex /Past. cow/England
- 957 DRY JACK RESERVE – VELLA 5  
Balanced and mild/Pasteurized cow/California
- 513 MIMOLETTE – ISIGNY ST. MERE 6  
Sweet, caramelized depth and smooth, fudgy finish/Past. cow/France
- 809 EWEPHORIA GOUDA – CHEESELAND 5  
Sweet and nutty flavor/Pasteurized sheep/Netherlands
- 602 MAHON RISERVA – MITICA 5  
Sharp and tangy/Raw cow/Spain
- 964 CHEDDAR 10 YEARS AGED – HOOK'S 10  
Smooth, rich, buttery and sharp/Pasteurized cow/Wisconsin
- 914 PECORINO PEPATO—MITICA 5  
Spicy and tangy/Raw sheep/Italy
- 620 PRIMA DONNA – VANDERSTERRE 5  
Full-flavored, nutty, sweet /Raw Cow/Holland
- 502 PECORINO TOSCANO STAGIONATO DOP 5  
Bitter, nutty, savory/Pasteurized sheep/Italy