

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

- 706 MOSES SLEEPER - JASPER HILL FARM 6
Clean finish with hints of oyster mushrooms/Pasteurized cow/Vermont
- 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
- 961 FROMAGER D’AFFINOIS - GUILLOTEAU 4
Mild and buttery flavor/Pasteurized cow/France
- 906 BREBIROUSSE D’ARGENTAL 6
Luscious and silky, sheepy and full-flavored /Past. sheep/France
- 910 DELICE DES CREMIERS 7
Rich and silky triple cream/Pasteurized cow/France
- 950 ACAPELLA - ANDANTE DAIRY 10
Buttery, fresh and herbal/Pasteurized goat with ash/California
- 958 COULOMMIERS DE VACHE - RODOLPHE LE MEUNIER 8
Buttery and nutty/Past. cow milk/France
- 819 MUSTARD FIN BRIARD - ROUZAIRE 6
Brie aromatized with mustard/pasteurized cow/France
- 909 RAGGED POINT - STEPLADDER CREWAMERY 8
flavors of mushroom and pepper/Pasteurized cow/California
- 701 BUCHERONDIN - SEVRE & BELLE 5
Mild and approachable/Pasteurized goat/France
- 712 LAKE’S EDGE - BLUE LEDGE FARM 7
Sharp, slightly gamey and salty/Pasteurized goat/Vermont

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 8
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
- 511 PONT L’EVEQUE - E. GRAINDORGE 7
A full flavored with notes of nuts and butter/Raw cow/France
- 605 GOOD THUNDER - ALEMAR CHEESE 7
Strong and funky/Pasteurized cow/Minnesota
- 922 HOOLIGAN - CATO CORNER FARM 9
Grassy, mushroomy, savory and strong /Raw cow/Connecticut

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
- 811 FOURME D’AMBERT - L’OR DES DOMES 5
Buttery, earthy, sweet/Raw cow/France
- 802 BLUE SHROPSHIRE - CROPWELL BISHOP 6
Full-flavored, sharp and tangy/Pasteurized cow/England
- 960 ROQUEFORT - PAPILLON 5
Salty, sharp, tangy /Raw sheep/France
- 727 NERO FUME’ - LATTERIA FORMAGGI 7
Smoked and flavored with black tea/Pasteurized cow/Italy
- 826 ROGUE RIVER BLUE - ROGUE CREAMERY 10
Complex with notes of butterscotch and caramel/Pasteurized cow/Oregon

truffled*(aromatized with white or black truffle)*

- 703 TRUFFLE TREMOR - CYPRESS GROVE 7
Elegant and sophisticated/Pasteurized goat/California
- 608 BOSCHETTO AL TARTUFO - IL FORTETO 7
Smooth and oily, dotted with flecks of truffle/Past. cow- sheep/Italy
- 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

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
- 963 PATA CABRA - LA PARDINA 6
Fruity, tangy and a bit savory/Pasteurized goat/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
- 921 JEUNE AUTIZE 6
Sweet and light flavor/Pasteurized goat/France
- 621 LARRUN GAZTA ETXEGARAI - QUESERIAS DE ARAIA 4
Full flavored and smoked with a pronounced sheepy finish/Raw sheep/Spain
- 711 SLEEPING BEAUTY - CASCADIA CREAMERY 6
Smooth and buttery with a supple sharpness /Raw cow/Washington
- 904 GOAT CLOTHBOUND CHEDDAR - QUICKE’S 7
Vibrant, almondy and buttery/Pasteurized goat/England
- 702 OSSAU IRATY 6
Sweet and nutty/Pasteurized sheep/France

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

- 508 GRUYERE CAVE AGED - KALTBAACH 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/California
- 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
- 804 FULLY LOADED WHISKEY CHEDDAR - BEEHIVE CHEESE CO. 6
Fortified with rye whiskey for complex flavor with a kick/Past. cow/Utah
- 603 RAGUSANO - GUFFANTI 5
Savory, spicy and sweet /Raw cow/Italy
- 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
- 716 PASKI SIR - PASCA SIRANA 7
Salty, savory, tangy/Past. sheep/Croatia
- 505 MASTORAZIO - CASA MADAIO 7
Herbaceous, nutty, sharp, spicy/Raw sheep/Italy

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

- 903 BROWN COW PARMIGIANO REGGIANO 24 MONTHS - VALSERENA 6
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