**THE CHEESE / $8 each / Flight possibilities are endless. Ask for suggestions.**

**FROMAGÈRE’S CHOICE / 6 cheeses for the price of 5 when our Fromagère selects them for you. No special requests*.***

**FRESH / Cheeses with little or no aging, usually eaten within days or weeks of production.**

**CHEVRE, GOAT RODEO** / Allison Park, Pennsylvania / Pasteurized Goat / *So Fluffy! The Best We’ve Had. Ever.*

**MANOURI**/ Mt. Vikos, Greece / Pasteurized Sheep and Goat / *Feta’s Offspring. Lactic. Lil’ Dry.*

**BRILLAT-SAVARIN FRAIS** / Burgundy, France / Pasteurized Cow / *Unusual. Unripened Triple Cream. Unbelievable.*

**BUFFALO LABNEH, RIVERINE RANCH** / Asbury, New Jersey / Pasteurized Water Buffalo / *Yogurt Style. Delicate.*

**BLOOMY and SOFT-RIPENED / Typically creamy cheeses, often with white *Penicillium Candidum* rinds.**

**LA TUR** / Piedmont, Italy / Pasteurized Cow, Goat, & Sheep / *Savory Cheesecake. Irresistible.*

**PECORA ROSSA** / Langhe, Italy / Pasteurized Sheep / *Milky. Luxurious. Smooth.*

**DÉLICE DE BOURGOGNE** / Burgundy, France / Pasteurized Cow / *Whipped Cream. Fluffy. Triple Crème.*

**VALENÇAY** / Berry, France / Pasteurized Goat / *Ash Coated Pyramid. Classic. Bright.*

**OH MY HEART, LAZY LADY FARM** / Westfield, Vermont / Pasteurized Cow / *Limited Edition. Lovely. Camembert Style.*

**ROBIOLA BOSINA** /Langhe, Italy / Pasteurized Cow & Sheep */ Silky. Milky. Gentle.*

**CAÑA DE OVEJA** / Murcia, Spain / Pasteurized Sheep / *Dense. Satisfying. Grassy.*

**BÛCHE DE LUÇAY** / Berry, France / Pasteurized Goat / *Pure. Clean. Straightforward.*

**GATEKEEPER, CROWN FINISH CAVES** / Brooklyn, NY / Pasteurized Sheep / *Cider Washed. Very Buttery. Smooth.*

**PRESSED AND/OR COOKED / Semi-firm to hard cheeses that range from springy to crumbly.**

**TOM, REVERIE CREAMERY** / Mayville, New York / Pasteurized Cow / *Toasted Bread. Salty. A Little Fruity. Yogurt-y.*

**MONTEALVA** / Cádiz, Spain / Pasteurized Goat / *Ocean Breeze. Olives. Dune Grass.*

**ANABASQUE, LANDMARK CREAMERY** / Albany, Wisconsin / Pasteurized Sheep / *Sweet. Sheepy. Basque-Style.*

**CABOT CLOTHBOUND, JASPER HILL FARM**/ Greensboro, Vermont / Pasteurized Cow / *Savory. Crumbly. Nutty. Caramel Finish.*

**MISTOA** / French Pyrenees & New York, New York / Pasteurized Sheep & Goat / *Firm. Vegetal. Cooked Milk. Smooth.*

**JAKE’S GOUDA** / Deansboro, New York / Raw Cow / *Nutty. Dense. Aged. Caramelly. Crystaline!*

**DEVONSHIRE RED, QUICKE’S** / Devon, England / Pasteurized Cow / *Full-flavored. Traditional. Lemon Creaminess.*

**DEHESA DE LOS LLANOS** / Albacete, Spain / Raw Sheep / *A Bit Citrusy. Balanced. Did Someone Say Manchego?!*

**BLACK SWALLOWTAIL, DOE RUN** / Coatesville, Pennsylvania / Raw Sheep, Cow & Goat / *Spanish Style. Crumbly. Lactic Notes.*

**ABONDANCE** / Haute-Savoie, France / Raw Cow / *Oniony. Garlicky. Divine.*

**SBRINZ** / Central Switzerland / Raw Cow / *Firm. Crystalized. Hint of Hazelnuts. Alpage.*

**FOURMAGE** / Veenhuizen, Netherlands / Pasteurized Goat, Sheep, Cow & Water Buffalo / *Semi-Firm. Brown Butter Caramel.*

**ANNELIES, MURRAY’S CAVEMASTER RESERVE** / New York, New York / Raw Cow / *Alpine Grass. Cocoa.*

**TRONCHÓN** / Murcia, Spain / Pasteurized Cow, Goat & Sheep / *Mild Buttermilk. Chewy. Centuries Old.*

**WASHED / Typically intense and often creamy cheeses with rinds washed in brine, wine, or spirits.**

**80:10:10, MURRAY’S CAVES** / New York, New York / Pasteurized Cow, Goat & Sheep / *Churned Butter. Spreadable. Crave-able.*

**GUBBEEN** / County Cork, Ireland / Pasteurized Cow / *Grassy. Mossy. Peaty.*

**CIEL DE CHEVRE** / Maffe, Belgium / Raw Goat / *Custard. Clean. Mouth Watering.*

**SPECIAL EDITION ROSE HOPPER** /New York, New York / Pasteurized Sheep / *Smoked Meat. Brandied Cherries. Fresh Bread.*

**BATHED IN VICTORY, DOE RUN** / Coatesville, Pennsylvania / Pasteurized Cow / *Washed in ‘Hop Devil’ Beer. Mild. Creamy.*

**GRAYSON, MEADOW CREEK DAIRY** / Galax, Virginia / Raw Cow / *Supple. Eggy. Savory.*

**BAMBOOZLED, GOAT RODEO** / Allison Park, Pennsylvania / Pasteurized Goat & Cow / *Notes of Chocolate and Slate. Pleasing. Beer Washed.*

**WILLOUGHBY, JASPER HILL FARM**/ Greensboro, Vermont / Pasteurized Cow / *Cider Washed. Balanced. Smooth. Light Funk.*

**BLUE / Cheeses that have mold spores introduced internally during the cheese making process.**

**PRIA AZUL** / Asturias, Spain / Pasteurized Cow, Sheep & Goat / *Subtly Smoky. Gamey. Balanced.*

**GREAT HILL BLUE, GREAT HILL DAIRY**/ Marlon, Massachusetts / Raw Cow / *Rich. Bright. Full-Flavored.*

**BLUE HILLS BLEU, WISCONSIN SHEEP CO-OP** / Strum, Wisconsin / Pasteurized Sheep / *Firm. Fruity. Crunchy.*

***~Fromagères Leigh Friend & Jennifer Scher***