

bloomy rind

(commonly with an edible white rind)

- 705 HUMBOLDT FOG - CYPRESS GROVE 5
clean and balanced with citrus finish/pasteurized goat/California
- 807 MUSTARD FIN BRIARD - ROUZAIRE 6
brie aromatized with mustard/pasteurized cow/France
- 706 MOSES SLEEPER - JASPER HILL FARM 5
clean finish with hints of oyster mushrooms/pasteurized cow/Vermont
- 510 ROSSO DI LANGA - CASEIFICIO ALTA LANGA 5
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
- 718 COULOMMIERS DE VACHE - RODOLPHE LE MEUNIER 6
buttery and nutty/past. cow milk/France
- 906 BREBIROUSSE D'ARGENTAL 5
luscious and silky, sheepy and full-flavored /past. sheep/France
- 950 ACAPELLA - ANDANTE DAIRY 9
buttery, fresh and herbal/pasteurized goat with ash/California
- 501 FIN BRIARD AU GRAND MARNIER - ROUZAIRE 6
sweet & sour taste with decadent creaminess and notes of orange zest/past. cow/France
- 954 BRILLAT SAVARIN - DELIN 5
buttery, nutty and sour/past. cow/france
- 711 BIG SUR - STEPLADDER CREAMERY 7
the acidity of the goat's milk balances the richness of the cow's milk/past. cow-goat/California

washed-rind

(washed with brine or alcohol creating an environment where molds grow)

- 607 TALEGGIO D.O.P. - CARAVAGGIO 4
sweet, slightly aromatic/pasteurized cow/Italy
- 509 EPOISSES - BERTHAUT 7
styled without being strong, with a slight taste of hazelnut/past. cow/France
- 517 SAINT NECTAIRE LAITIER - XAVIER DAVID 4
grassy, mushroomy and nutty/pasteurized cow/France
- 708 WILLOUGHBY - JASPER HILL FARM 7
succulent and buttery, strong and complex/pasteurized cow/Vermont
- 511 PONT L'EVEQUE - E. GRAINDORGE 6
a full flavored golden cow's milk cheese with notes of nuts and butter/raw cow/France

blue veined

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

- 907 BLUE STILTON - CROPWELL BISHOP 5
rich and mellow with piquant aftertaste/pasteurized cow/England
- 901 GORGONZOLA DOLCE D.O.P. - LEONARDI 3
buttery, creamy and mild/pasteurized cow/Italy
- 811 FOURME D'AMBERT - RODOLPH LE MEUNIER 4
buttery, earthy, sweet/pasteurized cow/France
- 802 BLUE SHROPSHIRE - CROPWELL BISHOP 5
full-flavored, sharp and tangy/pasteurized cow/England
- 952 NERO FUME' - LATTERIA FORMAGGI 6
smoked and flavored with black tea/pasteurized cow/Italy
- 515 ROQUEFORT - PAPILLON 5
salty, sharp, tangy / raw sheep/France
- 918 BLEU D'AUVERGNE 3
buttery yet tangy, with notes of spice, pepper and salt/raw cow/France
- 826 ROGUE RIVER BLUE - ROGUE CREAMERY 9
complex with notes of butterscotch and caramel/pasteurized cow/Oregon
- 824 BLU DEL MONCENISIO 5
strong, peppery and intense/raw cow/italy

truffled

(aromatized with white or black truffle)

- 703 TRUFFLE TREMOR - CYPRESS GROVE 6
elegant and sophisticated/pasteurized goat/California
- 608 BOSCHETTO AL TARTUFO - IL FORTETO 6
smooth and oily, dotted with flecks of truffle/past. cow- sheep/Italy
- 601 MOLITERNO BLACK TRUFFLE PECORINO - CENTRAL 7
earthy, full -flavored with intense truffle notes/raw sheep/Italy
- 619 MELKBUS 149 TRUFFLES - UNIEKAAS 6
earthy flavors from the truffles are infused throughout the cheese/raw cow/Holland
- 806 TRUFFLES FROMAGER D'AFFINOIS - GUILLOTEAU 5
garlicky, mushroom flavor and aroma of black truffles/past. cow/France
- 827 CREMEUX DES CITEAUX AUX TRUFFES- R. LE MEUNIER 10
rich and silky triple cream with black truffles/pasteurized cow milk/france
- 713 FIN BRIARD A LA TRUFFE - ROUZAIRE 9
creamy brie cheese with a hint of perigord black truffle/pasteurized cow/France

semi-soft

(high moisture content and flavors from very mild to pungent flavor)

- 503 CABRA ROMERO - MONTESINOS 4
crusted with rosemary, light yet complex/pasteurized goat/Spain
- 507 TETE DE MOINE - FROMAGERIE H. KAMPF 5
sweet and intense with a dense texture/raw cow/Switzerland
- 512 KOKOS COCONUT GOUDA - CHEESELAND 3
touch of refreshing sweetness /past. cow-coconut cream/Holland
- 504 MANCHEGO 3 MONTHS - LA MANCHA 3
intense and rich, slightly salty/pasteurized sheep/Spain
- 965 LAMB CHOPPER - CYPRESS GROVE 6
buttery, caramel, creamy, nutty, sweet/past. sheep/Holland
- 955 GARROTXA - MITICA 5
creamy, herbaceous, milky, nutty/pasteurized goat/Spain
- 921 JEUNE AUTIZE 5
sweet and light flavor/pasteurized goat/France
- 963 PATACABRA - LA PARDINA 5
fruity, tangy and a bit savory/pasteurized goat/Spain
- 604 LOU BREN - RODOLPH LE MEUNIER 7
deliciously creamy and complex/pasteurized sheep/France
- 812 TESTUN AL BAROLO - BEPPINO OCELLI 7
the thin crust of barolo must adds a fruity tang to the robust cheese/raw cow & goat/italy

semi-hard

(firm with a low moisture content from mild to pungent flavor)

- 508 GRUYERE CAVE AGED - KALTBACH 5
creamy, smooth and nutty/raw cow/Switzerland
- 710 ABBAYE DE BEL' LOC 6
creamy, dense with burnt caramel flavor/raw cow and sheep/France
- 709 HONEY BEE GOAT - CHEESELAND 4
slightly sweet, full of flavor /past. goat- honey/Holland
- 704 MIDNIGHT MOON - CYPRESS GROVE 5
butterscotch, buttery, caramel, nutty, savory, sweet /pasteurized goat/California
- 609 COMTE SEIGNEMARTIN 10 MO. - LA GELINOTTE 5
nutty and smooth/raw cow/France
- 911 BRA DURO - GUFFANTI 5
intense, piquant and dry/raw cow- goat- sheep/Italy
- 956 PECORINO TOSCANO RISERVA - CASEIFICIO IL FIORINO 5
intense and dry/pasteurized sheep/Italy
- 822 BARELY BUZZED CHEDDAR - BEEHIVE CHEESE CO. 5
espresso hand-rubbed cheese with subtle notes of butterscotch and caramel/past. cow/Utah
- 804 FULLY LOADED WHISKEY CHEDDAR - BEEHIVE CHEESE CO. 5
fortified with rye whiskey for complex flavor with a kick/past. cow/Utah
- 603 RAGUSANO - GUFFANTI 4
savory, spicy and sweet /raw cow/Italy
- 605 SARDO - MITICA 4
nutty and a bit sharp with a great depth of flavor/pasteurized sheep/Italy
- 908 BEAUFORT A.O.C. 12 MONTHS - J. PACCARD 7
firm yet buttery taste /raw cow/France

hard

(firm with a very low moisture content and pungent flavor)

- 606 RED COW PARMIGIANO REGGIANO - GUFFANTI 5
unique nutty, fruity, grassy flavor, richer than most reggianos/raw cow/Italy
- 964 CHEDDAR 10 YEARS AGED - HOOK'S 9
smooth, rich, buttery and sharp/pasteurized cow/Wisconsin
- 902 CLOTHBOUND GOAT CHEDDAR - QUICKES TRADITIONAL 6
buttery flavour, rounded off with an almond nuttiness /past. goat/England
- 957 DRY JACK RESERVE - VELLA 4
balanced and mild/pasteurized cow/California
- 513 MIMOLETTE - ISIGNY ST. MERE 5
sweet, caramelized depth and smooth, fudgy finish/past. cow/France
- 809 EWEPHORIA GOUDA - CHEESELAND 4
sweet and nutty flavor/pasteurized sheep/Netherlands
- 913 PECORINO PEPATO 4
spicy and tangy/raw sheep/Italy
- 614 GOUDA 5 YEARS AGED - CHEESELAND 5
sharp yet sweet at the same time, caramelly, nutty and buttery /pasteurized sheep/Holland
- 919 CLOTHBOUND VINTAGE CHEDDAR - QUICKES TRADITIONAL 5
matured for 24 months, balanced yet complex /past. cow/England
- 959 PECORINO DI FOSSA D.O.P. - L'ANTICA CASCINA 6
nutty and sharp yet balanced /past. sheep/Italy
- 602 MAHON RISERVA- MITICA 4
sharp and tangy/raw cow/Spain
- 958 CASTELMAGNO D'ALPEGGIO STRAVECCHIO - GUFFANTI 6
strong and intense/raw cow-goat-sheep/Italy