

## bloomi rind

*(commonly with an edible white rind)*

- 705 HUMBOLDT FOG - CYPRESS GROVE 6  
clean and balanced with citrus finish/pasteurized goat/California
- 807 MUSTARD FIN BRIARD - ROUZAIRE 7  
brie aromatized with mustard/pasteurized cow/France
- 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 6  
rich and smooth, slightly sweet flavor with fluffy white rind/past. cow/California
- 718 COULOMMIERS DE VACHE - RODOLPHE LE MEUNIER 7  
buttery and nutty/past. cow milk/France
- 906 BREBIROUSSE D'ARGENTAL 6  
luscious and silky, sheepy and full-flavored /past. sheep/France
- 501 FIN BRIARD AU GRAND MARNIER - ROUZAIRE 7  
sweet & sour taste with decadent creaminess and notes of orange zest/past. cow/France
- 966 DELICE DES CREMIERS 7  
rich and silky triple cream/pasteurized cow/France
- 505 ROBIOLA INCAVOLATA - LA CASERA 10  
wrapped in cabbage leaves, delicately tangy/past. goat/Italy
- 714 FRAN DE MAQUIS - COUET 9  
tangy and nutty, covered with herbs/ pasteurized cow/Massachusetts

## 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
- 708 WILLOUGHBY - JASPER HILL FARM 8  
succulent and buttery, strong and complex/pasteurized cow/Vermont
- 511 PONT L'EVEQUE - E. GRANDORGE 7  
a full flavored golden cow's milk cheese with notes of nuts and butter/raw cow/France
- 604 LOU BREN - RODOLPH LE MEUNIER 8  
deliciously creamy and complex/pasteurized sheep/France

## blue veined

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

- 907 BLUE STILTON - CROPWELL BISHOP 6  
rich and mellow with piquant aftertaste/pasteurized cow/England
- 901 GORGONZOLA DOLCE D.O.P. - LEONARDI 4  
buttery, creamy and mild/pasteurized cow/Italy
- 811 FOURME D'AMBERT - RODOLPH LE MEUNIER 5  
buttery, earthy, sweet/pasteurized cow/France
- 802 BLUE SHROPSHIRE - CROPWELL BISHOP 6  
full-flavored, sharp and tangy/pasteurized cow/England
- 960 ROQUEFORT - PAPIILLON 5  
salty, sharp, tangy / raw sheep/France
- 918 BLEU D'AUVERGNE 4  
buttery yet tangy, with notes of spice, pepper and salt/raw cow/France
- 826 ROGUE RIVER BLUE - ROGUE CREAMERY 10  
complex with notes of butterscotch and caramel/pasteurized cow/Oregon
- 824 BLU DEL MONCENISIO 6  
strong, peppery and intense/raw cow/Italy

## 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
- 619 MELKBUS 149 TRUFFLES - UNIEKAAS 7  
earthy flavors from the truffles are infused throughout the cheese/raw cow/Holland
- 806 TRUFFLES FROMAGER D'AFFINOIS - GUILLLOTEAU 6  
garlicky, mushroom flavor and aroma of black truffles/past. cow/France
- 713 FIN BRIARD A LA TRUFFE - ROUZAIRE 10  
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 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
- 965 LAMB CHOPPER - CYPRESS GROVE 7  
buttery, caramel, creamy, nutty, sweet/past. sheep/Holland
- 955 GARROTXA - MITICA 6  
creamy, herbaceous, milky, nutty/pasteurized goat/Spain
- 921 JEUNE AUTIZE 6  
sweet and light flavor/pasteurized goat/France
- 963 PATACABRA - LA PARDINA 6  
fruity, tangy and a bit savory/pasteurized goat/Spain
- 812 TESTUN AL BAROLO - BEPPINO OCELLI 8  
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 6  
creamy, smooth and nutty/raw cow/Switzerland
- 710 ABBAYE DE BEL' LOC 7  
creamy, dense with burnt caramel flavor/raw cow and sheep/France
- 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
- 609 COMTE SEIGNEMARTIN 10 MO. - LA GELINOTTE 6  
nutty and smooth/raw cow/France
- 911 BRA DURO - GUFFANTI 6  
intense, piquant and dry/raw cow- goat- sheep/Italy
- 956 PECORINO TOSCANO RISERVA - CASEIFICIO IL FIORINO 6  
intense and dry/pasteurized sheep/Italy
- 822 BARELY BUZZED CHEDDAR - BEEHIVE CHEESE CO. 6  
espresso hand-rubbed cheese with subtle notes of butterscotch and 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
- 610 SLEEPING BEAUTY - CASCADIA CREAMERY 6  
smooth and buttery with a supple sharpness /raw cow/Washington
- 908 BEAUFORT A.O.C. 12 MONTHS - J. PACCARD 8  
firm yet buttery taste /raw cow/France
- 620 GOUDA MATURO - PRIMA DONNA 5  
pleasantly piquant flavor and solid consistency/pasteurized cow/Holland

## hard

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

- 606 RED COW PARMIGIANO REGGIANO - GUFFANTI 6  
unique nutty, fruity, grassy flavor, richer than most reggianos/raw cow/Italy
- 902 CLOTHBOUND GOAT CHEDDAR - QUICKES TRADITIONAL 7  
buttery flavour, rounded off with an almond nuttiness /past. goat/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
- 913 PECORINO PEPATO 5  
spicy and tangy/raw sheep/Italy
- 919 CLOTHBOUND VINTAGE CHEDDAR - QUICKES TRADITIONAL 6  
matured for 24 months, balanced yet complex /past. cow/England
- 959 PECORINO DI FOSSA D.O.P. - L'ANTICA CASCINA 7  
nutty and sharp yet balanced /past. sheep/Italy
- 602 MAHON RISERVA- MITICA 5  
sharp and tangy/raw cow/Spain
- 958 CASTELMAGNO D'ALPEGGIO STRAVECCHIO - GUFFANTI 7  
strong and intense/raw cow-goat-sheep/Italy
- 715 SARDO - MITICA 4  
nutty and a bit sharp with a great depth of flavor/pasteurized sheep/Italy