

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

- 705 HUMBOLDT FOG - CYPRESS GROVE 6**  
Clean and balanced with citrus finish/Pasteurized goat/California
- 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
- 902 MT TAM - COWGIRL CREAMERY 7**  
Firm yet buttery with a mellow, earthy flavor of white mushrooms/Pasteurized cow/California
- 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
- 808 ST PAT - COWGIRL CREAMERY 7**  
Wrapped in wild nettle leaves, mellow, soft and full of flavor/Past. cow/California
- 910 DELICE DES CREMIERS 7**  
Rich and silky triple cream/Pasteurized cow/France

**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
- 962 RED HAWK - COWGIRL CREAMERY 7**  
Triple-cream, fully-flavored/Past. cow/California
- 511 PONT L'EVEQUE - E. GRAINDORGE 7**  
A full flavored golden cow's milk cheese with notes of nuts and butter/Raw cow/France
- 605 GOOD THUNDER - ALEMAR CHEESE 7**  
Strong and funky/Pasteurized cow/Minnesota
- 963 PATACABRA - LA PARDINA 6**  
Fruity, tangy and a bit savory/Pasteurized goat/Spain
- 912 WINNIMERE - JASPER HILL FARM 8**  
Tastes of bacon, sweet cream, and spruce/Raw 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
- 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
- 803 SHAKERAG BLUE - SEQUATCHIE COVE CREAMERY 9**  
Wrapped in fig leaves soaked in whiskey, salty, rich and creamy /Raw cow/Tennessee

**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
- 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
- 914 PEPATO - BELLWEATHER FARMS 9**  
salty with tangy citrus flavors nicely balanced by the heat of the pepper/raw sheep/California
- 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 cow/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 - KALTBACH 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 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
- 955 GARROTXA - MITICA 6**  
Creamy, herbaceous, milky, nutty/Pasteurized goat/Spain
- 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
- 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 AGED - VALSERENA 6**  
Unique nutty, fruity, grassy flavor, richer than most reggianos/Raw cow/Italy
- 919 CLOTHBOUND VINTAGE CHEDDAR - QUICKE'S 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