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**THE CHEESE / 7 each**

**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.**

**SALVATORE SMOKED RICOTTA** / Brooklyn, New York / Pasteurized Cow / *Toasted marshmallow. Buttery.*

**PALHAIS** / Torres Vedras, Portugal / Pasteurized Goat / *Salty. Semi-soft. Rich.*

**CARRE DU BERRY** / Berry, France / Pasteurized Goat / *Covered in herbs, peppercorns, and juniper berries.*

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

**HARBISON, JASPER HILL FARM** / Greensboro, Vermont / Pasteurized Cow / *Gooey. Woodsy. Mushroomy.*

**ROSSO DI LANGA** / Langhe, Italy / Pasteurized Sheep and Cow / *Milky. Luxurious. Smooth.*

**BONAPARTE, LAZY LADY FARM** / Westfield, VT / Pasteurized Goat / *Ash-coated pyramid. Fudgy. Zesty.*

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

**FIELD OF CREAMS, PRODIGAL FARM** / Rougemont, North Carolina / Pasteurized Goat / *Sprinkled with herbs. Dreamy.*

**RUBY, GREEN DIRT FARMS** / Weston, Missouri / Pasteurized Sheep & Cow / *Fruity yogurt. Animal Welfare Approved.*

**MANCHESTER, ZINGERMAN’S CREAMERY** / Ann Arbor, Michigan / Pasteurized Cow / *Silky. Cheesecakey.*

**TRILLIUM, TULIP TREE CREAMERY** / Indianapolis, Indiana / Pasteurized Cow / *Triple cream. Rich. French inspired.*

**MOSES SLEEPER, JASPER HILL FARM** / Greensboro, VT / Pasteurized Cow / *Savory. Buttery. Toasted nuts.*

**LAKE’S EDGE, BLUE LEDGE FARM** / Leicester, Vermont / Pasteurized Goat / *Ashed. Lemony. Dramatic.*

**SPRING FEVER, PRODIGAL FARM** / Rougemont, North Carolina / Raw Cow / *Truly special. Hints of lemon curd and whipped cream.*

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

**QUICKE’S MATURE CLOTHBOUND CHEDDAR** / Devon, England / Raw Cow / *Sharp. Crumbly. Earthy.*

**CANESTRATO DI MOLITERNO** / Basilicata, Italy / Raw Goat & Sheep / *Lightly crunchy. Fresh pasta. Delightful.*

**MANCHESTER, CONSIDER BARDWELL FARM** / West Pawlet, Vermont / Raw Goat / *Rustic. Nutty. Perfect.*

**LA DAMA SAGRADA** / La Mancha, Spain / Raw Goat / *Grassy. Lush. Full.*

**FOURMAGE** / Veenhuizen, Netherlands / Pasteurized Goat, Sheep, Cow & Water Buffalo / *Semi-firm. Brown butter caramel.*

**PROVIDENCE, GOAT LADY DAIRY** / Climax, North Carolina / Pasteurized Goat / *Brothy. Cooked herbs. Comforting.*

**DEHESA DE LOS LLANOS MEDIA CURACIÓN** / Albacete, Spain / Raw Sheep / *A bit citrusy. Caramelized onions.*

**ESTIVO** / Veneto, Italy / Pasteurized Cow / *Aged for 100 days in oak barrels with mint, verbena, chamomile, and hay.*

**HORNBACHER** / Wasen, Switzerland / Raw Cow / *Buttered baked potato skin. Crystallized.*

**REVERIE, PARISH HILL CREAMERY** / Westminster West, Vermont / Raw Cow / *Robust. A bit sharp. Aromatic.*

**MAJORERO** / Islas Canarias, Spain / Pasteurized Goat / *Well-rounded. Piquant.*

**MAGGIE’S ROUND, CRICKET CREEK** / Williamstown, Massachusetts / Raw Cow / *Mustardy. A little toasty. Lovely.*

**OSSAU-IRATY MONTAGNE** / Vallée Ossau, France / Raw Sheep / *Golden. Toasty. Deeply nutty.*

**MARIEKE PREMIUM GOUDA, HOLLAND FAMILY FARMS** / Thorp, Wisconsin / Raw Cow / *Sweet and salty. Balanced.*

**CRU DI CAPRA** / Lombardia, Italy / Raw Goat / *Herbal. Olive notes. Beautiful.*

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

**TOMME DU BERGER** / Provence, France / Raw Sheep & Goat / *Gamey. Robust. An absolute must.*

**QUADRELLO DI BUFALA** / Bergamo, Italy / Pasteurized Water Buffalo / *Lush. Smooth. Wonderful.*

**GATEKEEPER, CROWN FINISH CAVES** / Brooklyn, NY / Pasteurized Sheep / *Cider washed. Very buttery. Smooth.*

**LE LANDAIS** / Pays Basque, France / Pasteurized Cow / *Peanutty. Rich. Vegetal.*

**LA JEUNE AUTIZE** / Loire Valley, France / Pasteurized Goat / *Morbier-style. Mild. Beautiful.*

**SPECIAL EDITION HOLLANDER, MURRAY’S /** New York, New York / Pasteurized Sheep / *Washed in Goose Island’s Madame Rose.*

**IL CANET** / Bosia, Italy / Pasteurized Goat & Cow / *Pudding texture. Delicate rind. Savory.*

**ZIMBRO** */ Centro, Portugal / Raw Sheep / Floral & Acidic. Funky. Tangy.*

**MARGOT** / Piedmont, Italy / Pasteurized Cow / *Washed in Margot Blonde Ale. Delicious.*

**TRIFECTA, CROWN FINISH CAVES** / Brooklyn, New York / Pasteurized Sheep & Cow / *Lactic. Herbaceous. Peanutty.*

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

**BOHEMIAN BLUE, HIDDEN SPRINGS CREAMERY** / Westby, Wisconsin / Pasteurized Sheep / *Crumbly. Sweet. Easygoing.*

**FOURME D’AMBERT** / Auvergne, France / Pasteurized Cow / *Creamy. Mushroomy. Sweet.*

**CORNISH BLUE** / Cornwall, England / Pasteurized Cow / *Eggy. Dense. Savory.*

***~Fromagère Liv Rooth***

**Hosting a party? Let us cater your next event or**

**intimate cheese & wine dinner.**

[***Info@Casellula.com***](mailto:Info@Casellula.com)

**#cheeseyourownadventure #casellula @casellula**