

## ***California Grill's Cheese Board***

### **Tete de Moine**

*Tete de Moine is a full fat cow's milk cheese of round shape hailing from Switzerland. The color is ivory to pale yellow. Little slices of the cheese are cut off with a girolle. The cheese is very tasty and the period of maturation is about three to four months.*

### **Coulommiers**

*This soft cow's milk cheese is a member of the Brie family hailing from the "Land of Brie," forty miles East of Paris. This cheese is petite, the color of Fresh churned butter with a supple paste and well-developed flower crusted rind. It boasts soft mushroom flavors with a hint of sweet almonds and a whiff of chives.*

### **Bonne Bouche**

*Bonne Bouche is a pasteurized goat's milk cheese produced in Vermont. As a young cheese, the rind has a distinct flavor and the texture is smooth and creamy with a mild yet still acidic like a fresh chevre. As the cheese ages, it becomes softer and the rind becomes more dry and piquant. The rind has a sweet and mild flavor with notes of fresh flowers, citrus, and hazelnuts.*

### **Lamb Chopper**

*Mary Keehn of Cowgirl Creamery found the creation of this pasteurized cheese in Holland where it is aged for 3 months. This sheep's milk Gouda is a smooth, almost buttery, organic cheese with a light and fruity aroma. One taste will not satisfy you as the surprising sweetness of this cheese lingers on your palate. Though it might be mild in intensity, this thoroughly addicting cheese has great depth of flavor.*

### **Oregon Blue**

*Created nearly half a century ago, Oregon Blue has been the West Coast's exemplary award winning Raw Milk Blue cheese. It is aged at least 90 days in Roquefort molded caves and has a semi-soft texture. Oregon Blue is smooth and has a subtle flavor.*

***Enjoy all five for 18.00***

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