

Ciabot- Italy (Sheep/Cow)

This Italian bloomy rind cheese blends unpasteurized cow and sheep's milk. It has a luscious butterfat content of fine sheep's milk much like a French Perail cheese, but the cow's milk smoothes out this rich cheese.

Bucheron-France (Goat)

From the Loire Valley in France come this semi-aged goat cheese. Bucheron has an ivory-colored pate surrounded by a bloomy white rind. Soft, but semi firm in texture this cheese when young has a very mild flavor

Manchego-Spain (Sheep)

This is a sheep's milk cheese made in the La Mancha region on Spain. Manchego is aged for 3 months or longer, and is a semi-firm cheese with a rich golden color and small holes.

Queso Ibores-Spain (Goat)

This raw goat's milk cheese reflects its homeland with its full, simple flavor. It is hard and dense and becomes sharper with age. During its two month aging period, the rustic cheese is rubbed with a mixture of olive oil and paprika.

Corsu Vecchiu-France (Sheep)

Made from raw sheep's milk, this variety of cheese comes from the French island of Corsica in the Mediterranean. Semi-firm in texture, the paste of Corsu Vecchiu provides a tangy flavor that is sweet, nutty and somewhat salty tasting.

Mimolette-France (Cow)

This cheese is traditionally produced around the city of Lille, France. It was originally made by the request of Louis XIV, who wanted a French cheese that would resemble Edam. Firm in texture with a parmesan-like flavor.

Brebicet- France (Sheep)

Made exclusively from ewe's milk, Brebicet is a smooth and creamy cheese. Its flavor is something rather different, combining strength and mildness in a supple paste that melts in the mouth.

Humboldt Fog-US (Goat)

Humboldt Fog is an elegant, soft, surface ripened goat cheese from Cypress Grove in Northern California. The texture is creamy and luscious with a subtle tangy flavor.

Cravot-Italy (Goat)

Made with alpine goat's milk and aged in "crutin," a tuff cellar high in the mountains, this cheese is rich smelling and tasting, with a brown crust typical of natural cellar aging.

Truffle Tremor- US (Goat)

From Cypress Grove in Northern California, this ripened goat's milk cheese has the flavor of truffles infused into it. This cheese is velvety, earthy, elegant, and sophisticated

Fromagerie Tournevent Le Biquet- Canada (Goat)

This cheese is a soft, fresh, pasteurized goat's milk cheese from Quebec, Canada. This smooth goat cheese has a slightly acidulous taste and a wonderful richness.

Piave Vecchio- Italy (Cow)

This cheese is a hard, aged, pasteurized cow's milk cheese from Italy. Hard and rough on the surface, sweet and nutty underneath, with a dry, crunchy texture. It has flavors of tropical fruit and almonds.

Maytag Blue- US (Cow)

Made in Newton, Iowa from unpasteurized cow's milk, this is a white cheese with blue veins and aged for six months. This cheese usually has a tangy, piquant, spicy and peppery flavor

Purple Haze- US (Goat)

Purple Haze is a fresh little goat's milk cheese from Cypress Grove Chevre in Northern California, flavored with wild fennel pollen and lavender

San Andreas- US (Sheep)

This cheese is a raw sheep's milk cheese from Bellwether Farm in Valley Ford, California
Made in the style of Tuscan pecorino, it's taste is smooth
and creamy with a refreshingly sour finish

Monte Enebro- Spain (Goat)

This cheese is handmade in Avila, Spain by Rafael Baez. Made from pasteurized milk, it is then inoculated on the exterior with the same mold used to make Roquefort, giving it a "blue" flavor

Torta del Casar- Spain (Sheep)

From the Extremadura region of west central Spain, it has a delightfully creamy, even spreadable texture and rich, intense, and flavorful taste. Its name refers to its "cake"-like shape, akin to a Spanish potato omelet or tortilla. Torta del Casar has a gamey, acidic, and somewhat smoky flavor

Gratte Paille- France (Cow)

The meaning of the cheese is gratte (scratch) and paille (straw). It is a soft-white cheese of brick shape with natural white rind Gratte Paille is creamy with oily texture and mushroom flavor which sharpens with age

Murcia al Vino- Spain (Goat)

This is an aged goat cheese from southeastern Spain, in a region called Murcia. This cheese is aged at least 45 days, and bathed in red wine during the ageing process, giving this cheese is characteristic color and flavor

Roquefort- France (Sheep)

A Blue Cheese made from sheep's milk in the south of France, this cheese has been aged 120 days
Soft but crumbly cream colored curds, laced with dark blue-green mold

La Yerbera- Spain (Goat)

This cheese comes to us from Murcia, Spain. Made from pasteurized goat's milk, coated with chopped almonds and extra virgin olive oil and aged 25 to 45 days.

Flor di Capra- Italy (Goat)

This is a certified organic semi firm goat cheese from Sardinia, and is one of only a few goat cheeses produced in Italy. This cheese is very creamy with a great balance and flavor.

Benedictine- US (Cow, Goat, Sheep)

From the Carr Valley Cheese Company in Wisconsin, this is a blended milk cheese of cow, goat and sheep. This cheese is creamy and intense with a tangy unctuousness before finishing with an earthy complexity.

Pecorino Foglie di Noce Italy- Italy (Sheep)

This is a pressed sheep's milk cheese from Tuscany. While aging, the wheels are wrapped in walnut leaves and rubbed daily with olive oil, imparting a hint of black walnut.

Midnight Moon- US (Goat)

Aged six months or more, this pale, ivory cheese is firm, dense and smooth with the slight graininess of a long-aged cheese. The flavor is nutty and brown-buttery, with prominent caramel notes.

Idiazabal- Spain (Sheep)

Traditional, farmhouse, unpasteurized, hard cheese from Spain made from sheep's milk. It has a shape of cylinder, with pale yellow to amber in color.

Ossau-Iraty- France (Sheep)

This is a traditional, unpasteurized, semi soft cheese, made from ewe's milk from France and aged for 90 days. This cheese unites two regions of France, Ossau in the valley of the Bearn and Iraty in the beech forests of the Pays Basque.

Cypress Grove's Mt. McKinley Chèvre- US (Goat)

A sharp, deep, earthy, and nutty flavor with goat "over notes" helps describe this cheese, which is one of the most aged goat milk cheeses made in the US.

Garrotxa- Spain (Goat)

A pasteurized goat's milk cheese, from the Catalonia region in northern Spain. These wheels are semi-soft with a coating of blue-grey mold. The flavor is milky with a hint of nuttiness and a smooth finish.

Bica de Queijo- Portugal (Blend)

A pasteurized cow, goat and sheep's milk cheese. A farmhouse cheese with a distinctive yet mild buttery flavor and a satiny texture. Bica has a slightly salty flavor due to the animals grazing on grass by the sea.

Le Chevre Noir- Canada (Goat)

A pasteurized goat's milk cheese from Fromagerie Tounevent in Quebec, Canada. It is coated with a black wax and its aroma and texture is that of cheddar.

Roncal- Spain (Sheep)

Roncal comes from the legendary Lacha and Aragonesa breeds of Oveja sheep. Similar to a Pecorino Toscano this cheese has a nutty flavor with a firm texture.

Comté- France (Cow)

Comté is a French cheese made from unpasteurized cow's milk in the Franche-Comte region. Each wheel can weigh up to 110 lbs, with a mild, slightly sweet and nutty flavor.

Le Crottin Champignou- France (Goat)

This cheese is made in the Loire Valley by Fromagerie P. Jacquin. A fresh goat cheese with a white natural rind. This cheese has a moist and tangy flavor and gets stronger with age.

Pierre Robert- France (Cow)

This is a triple cream cheese from Seine-et-Marne, from the cheese makers Robert Rouzaire and Pierre. Makers of Brillat-Savarin, they began to age this cheese longer in their caves giving it its buttery, smooth and mild flavor

Lamb Chopper- US (Sheep)

Born to be mild, this sheep milk cheese is buttery in color and flavor with a long, complex finish. The texture is smooth and soft-firm, making Lamb Chopper™ an enchanting table or cooking cheese. The wheel is finished in natural wax.

Robbiola Due Latte Di Langhe- Italy (Blend)

A Cow and Sheep's milk cheese. The creamy, unctuous heart reveals an intensely rich, yet almost delicate flavor. It is a soft ripened cheese, very little mold on the surface, allowing the flavor of the milk to shine through.

Kasseri- Greece (Sheep-Goat)

This Greek cheese is made from sheep and goats milk. It is a creamy gold color, with a firm, hard Texture. Kasseri is a mild flavored, and very versatile cheese.

Beemster XO-Holland (Cow)

Beemster cheeses come from the quiet, canal lined pastures of North Holland. Beemster XO is the most mature cheese in the line, a Gouda-style cheese made from Pasteurized milk and aged a minimum of 26 months. Over time, Beemster XO develops aromas of butterscotch, caramel and whiskey

Fourme d'Ambert-France (Cow)

Fourme d'Ambert is a rich and creamy cow's milk blue from the Auvergne region of France. It has a thin, yellowish rind mottled with sandy molds and the interior is bone white with distinctive bluing. Fourme d'Ambert has a creamy and mild flavor with a slightly nutty finish.