

Likes? Dislikes? Fears? Passions?  
Ask your server for suggestions or just let us pick!

# Cheese

Spring 2009

## **5 Cheese Platter \$15.00**

Five great cheeses of your choosing.

## **The Works! \$20.00**

Cheese plus... **5 cheeses, Croccantini and  
House Selection of Extras.**

**Extras:**

**Croccantini - \$2.50**

**Fruit ~ Nuts ~ Honey ~ Jam  
\$1.50 ea**



## Aging

### **- Brandywine - Rolling Stone Chèvre**

*Banon-Style Chèvre in Grape Leaves Aged in Brandy.*

Aged in a mixture of brandy and pear cider this chèvre is then wrapped in a grape leaf and tied with raffia. When young it can be a little over tangy, but as it ages and molds cover the grape leaf rind it tones down the acid and the flavor really comes out. One of my favorite cheeses...

Well, they all are or they won't make my list.

**\$4.50 per oz** (Goat, Grape Leaf, Pear Cider, Brandy)

Parma, Idaho

### **- Buchette de Chevre -**

#### **Coopérative de la Chapelle Thireuil**

Ripened to perfection. A simple goat treat. Can you count the rings? Within the pillow like cloud surrounding these cylinders hides a bright and tangy dense paste with a floral core finished with a hint of lemon.

**\$10 per oz** (Goat, 50% Fat)

Poitou, France

### **- Saveur du Maquis -**

#### **Fromagerie Pierucci**

Every time my Corsican supplier gets this in he sets a case aside just for us. Don't miss out on this batch. Tender, ripe semi soft sheep cheese covered in dried aromatic herbs (juniper, thyme, and rosemary) from the Maquis.

**\$4.25 per oz** (Sheep, 45% Fat)

Corsica, France

## Washrind

### - Red Darla -

#### **Estrella Family Creamery**

Caved aged red wine washed Trappist style cheese from right here in Washington! Maybe we can get Anthony to wear the robes... If you like your cheese soft and supple with just the right amount of funk; then Red Darla is your new friend.

**\$3.25 per oz** (Raw, Cow, 60+)  
Montesano, Washington

### - Pike Brewleggio -

#### **Estrella Family Creamery**

Washed in brew from right down the street at Pike Brewing Company. Think Taleggio with a local twist. Rich beefiness grows in your mouth as you enjoy the creamy paste with bits of salty crunch from the washed rind.

**\$4.25 per oz** (Raw, Cow, 60+)  
Montesano, Washington

### - Caldwell Crik Chevrette -

#### **Estrella Family Creamery**

Inspired by the creek that runs through their farm. This chevrette is the traditional cow and goat blend. Washed rind with a soft paste within its golden orange skin. Creamy cow a touch of goat and a coating mouth feel with just a little crunchiness from the salt rubbed rind. Like a little brie, almost.

**\$3.25 per oz** (Raw, Cow/Goat, Traditional Rennet)  
Montesano, Washington

## Blue Vein

### - Wynoochee River Blue -

#### **Estrella Family Creamery**

They hand assemble each of these wheels with curd from two separate milkings. You really need to see the wheel to fully understand. Craters and creases abound. Perfect swirls of sweet blueish-green veins map out the inside of this cheese. Hints of bitter balance well with the creaminess of the mouth coating paste.

**\$4.25 per oz** (Raw, Cow)  
Montesano, Washington

## Semi-Firm

### **- Cabrette des Bornes -**

#### **Les Fruitières des Bornes**

Lovely little rocks modeled with flora of white, grey and yellow. The hole pocked paste tastes of the floral forest floor with a forages blend of mushrooms that finishes with a citrus note that fades to slate.

**\$4.25 per oz** (Raw, Goat, 45% Fat)

Haut Savoie, France

### **- Valentina -**

#### **Estrella Family Creamery**

They describe this cheese as Gruyere like and named for a cow in their herd with a heart shaped mark on her face. The fat laden paste coats your mouth with an initial sweetness that leans toward the barn a little. Subtle berry notes are coated in a sweet lactic paste.

**\$3.25 per oz** (Raw, Cow, Traditional Rennet)

Montesano, Washington

### **- Old Apple Tree Tomme -**

#### **Estrella Family Creamery**

Through the spring and summer this tomme is wrapped in apple brandy marinated leaves from the farm. A little funk to the nose and a rich earthy barnyard flavor complemented by its creamy texture with just a hint of a woodsy apple smoke.

**\$3.25 per oz** (Raw, Cow, 60+)

Montesano, Washington

## Firm

### - Cironé -

#### **Fromagerie de Montagne Steinen**

Ever had Rolf Beeler Gruyere? This is right up there with it. Last time I picked up a 1/4 wheel of Beeler it was one of the most expensive cheeses I'd ever tasted. This cheese has everything, but the sticker shock. Aged in two separate caves. 12 months in a natural cave with a sandy bottom. It is then transferred to cave Cironée where it acquires a more refined texture due to the cheese mites that live there. Dense nutty crystals of cheesy goodness. Everything a great Gruyere can be without even being one. The Cave Aged or Kaltbach Gruyere you find on the grocery shelf has nothing on this cheese.

**\$4.75 per oz** (Raw, Cow, 18+ Month)  
Emmental, Switzerland

### - uTaravu -

#### **Tomme Corse**

It is back!! Coopérative Fromagère - Many shepherds working together using a common facility to produce one product. Produced by a Southern Corsican company, Petreto-Bicchisano. Aged about 6 months giving it a very rich full flavor. A definite favorite among many of the staff. The rind is brown and rusty and becomes more mottled with age. The paste is smooth; creamy and crumbly in the center while softer on the edges as it ages from the outside in.

**\$4.75 per oz** (Raw, Goat ~15%/Sheep ~85%)  
Corsica, France

### - Black Jewels -

#### **Blue Rose Dairy**

With a 120 goat strong herd this little dairy makes some great cheeses. Using 100 gallons of their milk production exclusively for cheese. The rest is sold off to a local processing plant. Inside the charcoal rubbed rind is one of the snowiest white cheeses I have seen. The drying affect of the charcoal really brings out the flavor of the milk. Sweet, acidic, creamy, and dry with hints of berry and rich goatiness.

**\$7.00 per oz** (Goat)  
Winlock, Washington

### - NW Comfort -

#### **Blue Rose Dairy**

This small dairy is located just north of my home town. A recent flood had slowed production, but the cheeses haven't suffered in quality one bit. This tangy olive oil rubbed pure white cheese finishes with a hint of bitter greens. Here is what the cheese maker has to say about it, "The cheese creams in your mouth as you eat it."

**\$7.00 per oz** (Goat)  
Winlock, Washington