



November 2018 Specials



Vermont Creamery Coupole
Item #40363 – 6/6.5oz 10% off/cs
 Coupole is an aged goats' milk cheese with a wrinkly edible rind and bright, fresh taste. The strong ripened flavor of the rind and the delicate fresh taste of its interior make the perfect balance of contrasts. Perfect for a cheeseboard.



Velvet Bees Honey Butter
Item #4500 – 12/8oz \$2.00 off/cs
 Silky, smooth and dreamy Honey Butter is hand-crafted in Minneapolis using just five ingredients: butter, pure clover honey, local cream, pure cane sugar and organic vanilla. It will make your taste buds sing happy songs!



Fratelli Pinna
Regno di Sardegna with Truffle
Item #80505 – 2/8lb \$.50 off/lb
 Its time to get your truffle on!
 This 4-month aged Sardinian sheep milk cheese is enhanced with the earthy aroma and robust flavor of black Italian truffles. The result? Deliciousness.



Deer Creek Vat 17
Item #0888 – 12/8oz \$4.50 off/cs
Item #42105 – 2/5lb \$0.90 off/lb
 This unique Award Winning cheese captures the best flavor attributes from Cheddars around the world and blends them into one unique cheese. Vat 17 World Cheddar is bold and complex, with a glorious tangy nuttiness.



Jasper Hill Landaff
Item #7007 – 1/9lb \$1.00 off/lb
 Produced by Landaff Creamery and aged for 4-6 months by Jasper Hill, Landaff is a raw cow milk traditional welsh-style cheddar. It is semi-firm with a balanced complexity that harmonizes bright tanginess and savory brown butter notes.



LaClare Chandoka
Item #2014 – 1/5lb \$1.15 off/lb
 This wonderfully flavorful New Zealand style cheddar is made from quality cow milk and goat milk, and aged for 4+ months. The cow milk adds a sweet buttery taste as the goat milk develops sweet tangy notes, all culminating in a creamy, fruity finish.



LaClare Raw Goat Cheddar
Item #2017 – 1/5lb \$1.15 off/lb
 Sweet, fresh, light, fruity goat milk cheddar. As the raw cheddar cheese ages it becomes rich, nutty and increasingly complex with a creamy body.



LaClare Pepper Jack
Item #2024 – 1/5lb \$1.15 off/lb
 A sweet, fresh, mild flavored **goat milk** jack cheese balanced by a full-bodied, well-balanced pepper blend. This cheese has a rich buttery mouthfeel and becomes increasingly creamy with age.



LaClare Evalon
Item #2016 – 1/10lb \$2.00 off/lb
 This complex Farmstead American Original is made with whole raw goat milk and aged a minimum of 5 months, creating rich caramel notes, and a creamy nutty flavor.



Overstock – Call for pricing
Locatelli Pecorino Romano
Item #70003 – 1/15lb (1/4 whl)
Item #70000 – 1/60lb whl

Auricchio Provolone Salami
Item #70002 – 1/60lb

