

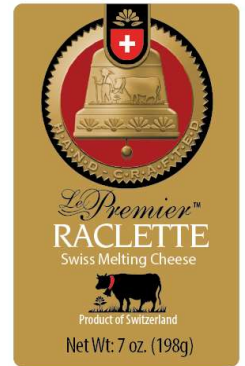
Le Premier™

Raw cow's milk cheeses imported from Switzerland.

Raclette

10/7oz cuts

Traditions surrounding this Alpine melting cheese date back to the 13th century. No need for special tools; melt sliced Raclette for an après skiing treat or grill for a summertime meal. The pleasant fruity aroma and approachable nutty flavor of this cheese beckons fingerling potatoes, cornichon pickles, and cured meats.



Gruyère AOP

10/7oz cuts

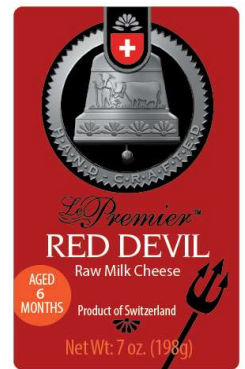
Aged a minimum of 5 months, this savory and slightly sweet cheese is rich in flavor and steeped in traditions dating back to 1115. As versatile as it is delicious, grate Gruyere to melt into fondue, sprinkle on a kale salad or bake into a classy mac and cheese.



Red Devil

10/7oz cuts

A natural washed rind cheese made with raw cow's milk and cave aged to perfection. It is pliant and approachable, with a nutty flavor highlighted by hints of black tea and spice. Devilishly divine when melted into a croque monsieur sandwich or sliced as a snack with sweet fruit and cured meats.

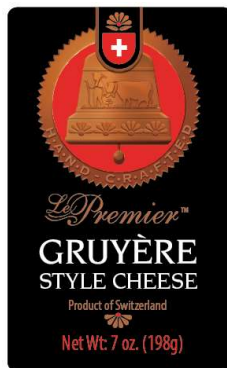


Gruyère Style Cheese

10/7oz cuts

Shredded 12/4oz cups

Made with raw alpine cow's milk and aged over 5 months. Swiss Gruyere slices well and melts beautifully, strong enough to stand up to bold flavors and highly snackable. Mac and cheese with caramelized onions and ham, anyone?



Switzerland Swiss

10/7oz cuts

Made in 200lb blocks and dotted by distinctive "eyes," this classic Alpine cheese is as Swiss as it gets. Its slightly sweet flavor and smooth, meltable texture make it perfect for slicing onto a gourmet sandwich with ham and arugula or adding into a meal-worthy salad with a Dijon vinaigrette.

