



C'est Cheese Master Cheese List - May 2008

Name	Country	Pronunciation	Price/unit	Description	
1	Apenzeller	Switzerland	\$26.00/lb.	A raw cow's milk cheese made in the mountains of Switzerland, aged 8 months. It is semi-firm with a rich nuttiness, slightly creamier than Gruyere. A great melting cheese, it works great in Fondue, or on just about anything.	
2	Ardrahan	Ireland	(ARE-DRA-HAN)	\$20.00/lb.	A washed-rind cow's milk farmstead cheese from County Cork, Ireland. This one's quite stinky with a creamy, herby, intense flavor. It's a must try for those who love the strong ones! Pairs excellently with a nice pint o' Guinness.
3	Beaufort	France	(BOW-FOR)	\$21.00/lb.	An excellent alpine raw cow's milk cheese from eastern France. The texture is firm but smooth, similar to Comte. The flavor is big and nutty with a pleasant pungency. Great with a medium red wine.
4	Benning Goat Gouda	Holland		\$15.00/lb.	A recent creation from the Dutch, this goat's milk Gouda is one of our favorite snack cheeses. It's soft, semi-firm texture is complimented by its buttery smooth flavor. Great paired with olives and crisp white wines like Albarino from Spain.
5	Bergblume	Switzerland	(BEARG-BLUE-MUH)	\$24.00/lb.	Excellent new Swiss cheese from the Gruyere region. Made in a similar fashion but washed in herbs and flowers giving it a nutty, yet herbaceous flavor with a smooth, creamy texture.
6	Blu del Monviso	Italy	(BLUE DEL MOAN-VEE-SO)	\$30.00/lb.	An incredible blue from the Po River Valley, smooth and creamy, almost sweet like a dolce Gorgonzola but made with pure sheep's milk. Its milder sweetness makes it ideal with crisp whites or lighter reds.
7	Boerenkaas	Holland	(BORE-EN-KAHSS)	\$15.00/lb.	Creamy and smooth with a slightly sharp flavor. For those who like the texture of the Double Cream Gouda but prefer a little more flavor. It melts beautifully, too - ideal for grilled cheese sandwiches!
8	Boschetto al Tartufo	Italy	(BOW-SKET-OH AL TAR-TUF-OH)	\$30.00/lb.	A new truffle cheese from Italy, it is a semi-soft cow's milk cheese peppered with slivers of black truffle. From the Piedmont region of Italy, it is assertive and rich, a must for those who love truffles. Serve with a big red wine such as Barolo.
9	Bra Duro	Italy		\$18.00/lb.	Briny & tangy, this cheese from the Piedmont region of Italy is a perfect accompaniment to a glass of wine and some fresh grapes. Its crumbly texture and salty flavor also lends itself well to grating over pasta.
10	Bridgewater	U.S.A.		\$10.00/ea.	This beautiful little ball of yumminess comes from Zingerman's Creamery in Michigan. A double-cream cheese peppered throughout with black pepper corns, it has a dense creaminess with hints of citrus in the finish.
11	Brie De Meaux	France	(BREE DE MO)	\$16.00/lb.	Much more than your typical Brie, try this luscious cheese and notice its rich nutty flavor and buttery finish. A perfect entertaining cheese, it pairs well with fruits and nuts. Particularly delicious with dried cherries and toasted walnuts.
12	Brie De Nangis	France	(BREE DE NAHN-JEE)	\$16.00/lb.	This classic cow's milk cheese is full of flavor with hints of garlic and mushrooms, not at all bland or boring. Almost identical to the Brie de Meaux, just made in smaller wheels.
13	Buche Rondin	France	(BOOSH RONE-DAN)	\$16.00/lb.	A beautiful log of semi-aged goat's milk cheese from France. Creamy around the rind with a denser creaminess in the center. It is similar to Humboldt Fog, but not quite as salty and a slightly denser texture.
14	Bucheret	U.S.A.	(BOO-SURE-EH)	\$11.00/ea.	Made in Northern California by Redwood Hill Dairy, this delicious goat's milk cheese is hand-ladled following the French tradition. With a dense buttery texture and an herby, tangy flavor, it is perfect as a finish to a nice meal.
15	Burrata	U.S.A.	(BOOR-AH-TAH)	\$4.50/ea.	Burrata has a mozzarella shell and then filled with fresh curds and cream. Decadent and rich, it is delicious eaten with fresh tomatoes and basil. We carry it seasonally during the summer.
16	Cacio Faenum	Italy	(CATCH-YO FAY-NUM)	\$22.00/lb.	Aged in barrels with hay and flax seed oil for 45 days, this full-flavored sheep's milk cheese has a deep, earthy flavor. Delicious paired with honey or sweet dried fruit.
17	Camembert	France	(KAM-UM-BARE)	\$11.00/ea.	One of the famous French cow's milk cheeses. Similar in style to Brie, but has a slightly stronger flavor with hints of mushrooms and garlic. Delicious with a glass of Pinot Noir.
18	Cantal	France	(KAHN-TAHL)	\$15.00/lb.	A French cow's milk cheese from south-central France. Cantal is one of the oldest cheeses recorded in French history. It has a simple, straightforward flavor with a buttery tanginess. A great snack cheese, or try it melted over red skin potatoes.
19	Cashel Blue	Ireland		\$18.00/lb.	This luscious rich blue has just enough bite to grab your attention. This cheese, made from cow's milk, hails from some of the richest dairy land found in Ireland in the county of Tipperary. A must try!
20	Chabichou	France	(SHA-BEE-SHOO)	\$9.50/ea.	Classic French goat cheese. Earthy and creamy with a slightly spreadable texture.
21	Chaource	France	(SHAH-OORSE)	\$14.00/ea.	Brie-style cheese in a top-hat shape. Tastes like a triple-crème even though it's only a single crème cheese.
22	Chimay	Belgium	(SHE-MAY)	\$20.00/lb.	Ever heard of the Chimay ale? Well, this Belgian cheese made with cow's milk is made by the same monks, and they wash this delicious cheese in their famous ale. It has a strong, yet smooth creamy flavor that is truly unique, with a slight bite in the finish.
23	Comte - aged 18 mo.	France	(CONE-TAY)	\$21.00/lb.	Also called Gruyere de Comte, this is a French version of the Swiss classic. A little sweeter than the Swiss version, with balanced saltiness and a nutty tang. A cow's milk cheese that is perfect for quiches, sandwiches, or by itself.
24	Constant Bliss	U.S.A.		\$12.00/ea.	This incredible cow's milk cheese comes from a great new maker called Jasper Hill in Vermont. Making the first raw Cow's milk cheeses in the U.S., this cheese is dense and creamy with a great flavor behind it that is not too mild nor too strong, but just right.
25	Coolea	Ireland	(COO-LAY)	\$20.00/lb.	A delicious Gouda from Ireland made by a family of Dutch immigrants on their lush green farm in County Cork. The texture is firm and smooth while the taste is satisfyingly nutty and sweet with hints of caramel.
26	Cotswold	England		\$18.00/lb.	A young, creamy cheddar from England that is peppered throughout with chives and dill. Great melted or as an afternoon snack.
27	Cravanzina	Italy		\$23.50/lb.	Made in the style of a two milk Robiola, this mixed-milk cheese has a smooth, milky, buttery flavor with an edible rind.
28	Crotin De Chavignol AOC	France	(CROW-TAHT DUH SHAF-VEEN-YOLE)	\$6.50/ea.	These cute goat's milk cheeses from France have a spicy nutty flavor. Takes on a more meaty texture and robust flavor as it ages. Wonderful with fresh Nicoise olives as an appetizer.
29	Double Cream Gouda	Holland		\$12.00/lb.	Wonderfully creamy and smooth, it has a similar flavor to the young Gouda, but with a little more richness behind it. Great for melting!
30	Epoisses	France	(AY-PWOSS)	\$20.00/ea.	This infamous and excellent cheese from Burgundy, France is made from raw cow's milk, then washed daily in the local eau-de-vie giving it an intensely rich, pungent flavor and aroma. One should scoop the creamy interior out with a spoon.
31	Ewephoria	Holland		\$16.00/lb.	A one-of-a-kind cheese, this aged Gouda is made with pure sheep's milk. It has a smooth firm almost flaky texture with hints of sweetness that remind us of pineapple. A definite crowd pleaser that everyone is sure to enjoy!
32	Explorateur	France	(EXPLORE-AH-TOUR)	\$14.00/ea.	Sinfully rich triple-crème from France. About half as rich as Brie, with a slight smell of mold and a creamy texture and taste. This cow's milk cheese has a very smooth, very big flavor.
33	Feta	France		\$13.00/lb.	This is a sheep's milk Feta from France. Great on salads and crumbled on pizza.
34	Fontina Val D'Aosta	Italy	(FAWN-TEE-NAH VAL DAOW-STAH)	\$16.50/lb.	This firm and supple Italian treat has hints of nuts and fruit, as well as an herby, grassy flavor. It's hard to find someone who doesn't enjoy Fontina. Pair it with the heavy reds of the Piedmont region from which it comes.
35	Fourme D'Ambert	France	(FORM-DOM-BAIR)	\$15.00/lb.	A rich, assertive raw cow's milk blue from France, with a faintly bitter flavor and soft, crumbly texture. In the mountains of central France, this fourme of blue has been a tradition since the turn of the last millennium.
36	Fournols			\$16.00/lb.	Looking for a big, rich, slightly pungent cheese? Big and fruity with a smooth, creamy texture that is full-flavored but not overpowering. Pair with big red wines such as a Syrah or Zinfandel.
37	Fromage d'Affinois	France	(FRO-MAJ DUH-FEE-NWAH)	\$14.00/lb.	This brie-style cow's milk cheese from France is milder than the Brie De Meaux, but creamier and richer, since it is a double crème. Great for entertaining, it pairs really well with dried fruits and nuts.

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38	Garrotxa	Spain	(GA-ROACH-UH)	\$20.00/lb.	A fantastic aged goat's milk cheese without the goatiness! From Spain, this cheese has a mild, yet still rich flavor, which is nutty and herbal, with hints of thyme and rosemary. It has an interesting grainy texture as well. Pairs excellently with a Spanish white.
39	Gorgonzola Dolce	Italy	(GOR-GOHN-ZOH-LAH DOLE-CHAY)	\$16.00/lb.	One of the three classic blues. This Italian cheese's strong aroma belies a taste that is milder than most blues. A favorite cow's milk blue cheese with a soft, creamy texture, always great with big Italian reds.
40	Gouda - Young, aged 6 mo.	Holland		\$12.00/lb.	This is a nice and smooth cow's milk cheese from the Netherlands. It has a great smooth, buttery texture and a mild, yet flavorful finish. Delicious paired with a Riesling and some fresh grapes, it makes a great snack cheese, is good for kids, and melts well too.
41	Grafton 2 Year Cheddar	U.S.A.		\$16.00/lb.	Just as good as the Grafton 4-Year Cheddar, only it's a little creamier in both texture and flavor and not quite as sharp. For those looking for a sharp, flavorful cheddar but don't want quite the bite of the 4-year. Melts great too!
42	Grafton 4 Year Cheddar	U.S.A.		\$16.00/lb.	The sharpest one we've got! Aged for 4 years by the folks at Grafton in Vermont, this is a fantastic Cheddar that must be tasted to be believed. A little bit of this works wonders on a simple grilled cheese or in Mac & Cheese.
43	Green Hill	U.S.A.		\$14.00/ea.	Made by Sweet Grass Dairy in Georgia, this wonderfully luscious double-cream cheese is extremely buttery and rich with a slight sweetness in the finish. A great one for those who love d'Affinois.
44	Gres de Vosges	France	(GRAY DE VOJ)	\$10.50/ea.	Delicious little washed-rind cow's milk cheeses with a semi-soft texture and tasty but not overpowering flavor, all topped with a cute little fern leaf. Pair with red wines for a terrific pairing.
45	Gruyere	Switzerland	(GREW-YAIR)	\$28.00/lb.	A classic Alpine cheese made from cow's milk. This Swiss favorite has a rich, robust flavor with undertones of fruit and nuts. There are tiny crystals in the cheese, which gives it a wonderful crunchiness. This is due to the milk proteins crystallizing with age.
46	Hoch Ybrig	Switzerland	(HOCK-YEE-BRIG)	\$26.00/lb.	An excellent cow's milk cheese from Switzerland that is washed in white wine. It is very creamy, with a softer texture than Gruyere. The flavor is creamy, nutty, and slightly intense. A must try for those who like a cheese with a lot of body and like em' nutty.
47	Humboldt Fog	U.S.A.		\$21.00/lb.	Our best selling goat's milk cheese, it is soft, creamy and savory. It is covered in vegetable ash, which is also what runs through the center. A delicious cheese made in Northern California that is not too strong nor too mild with a unique clean finish.
48	Iberico	Spain	(EE-BAIR-EE-KOH)	\$15.00/lb.	Similar to a younger Manchego, this mixed-milk cheese is creamy and tangy with a distinct goatly flavor. Perfect for those that love our Zamorano but would like to try something new.
49	Idiazábal	Spain	(EE-DEE-AH-ZAH-BAHL)	\$20.00/lb.	This lightly smoked sheep's milk cheese from Spain has a wonderful history and flavor. It comes from the Basque region, famous for its sheep's milk cheeses, and offers a buttery, nutty flavor with gentle overtones of smoke and balsam.
50	La Tur	Italy		\$24.00/lb.	Incredible new 3 milk cheese from northern Italy, made with a mixture of cow, goat and sheep's milk. The texture is dense but soft and the flavor is milky and rich and hard to resist!
51	Lamb Chopper	U.S.A.		\$21.00/lb.	This is a sheep's milk cheese from our friends in northern California at Cypress Grove. Known for their goat cheeses, this sheep's milk cheese is excellent; the flavor has a mild sweetness with hints of grass and hay. An excellent snack cheese.
52	Laura Chenel Fresh Chevre	U.S.A.		\$4.00/ea.	This is the cheese that many refer to simply as "goat cheese". It has a clean, fresh, crisp taste with the classic chevre smoothness. Delicious at any time of day. We carry two; one natural and one with garlic & chive.
53	Le Chevrot	France	(LEH-SHEV-ROH)	\$14.00/ea.	Small French goat cheese. Nice and creamy.
54	Leydenkaas	Netherlands	(LIE-DEN-KAHS)	\$12.00/lb.	Traditional Dutch cheese, it is a semi-aged cow's milk cheese that is then peppered with caraway seeds and cumin, giving it a slightly spicy flavor. It's semi-firm texture makes it excellent for melting over broccoli and/or potatoes.
55	Lincolnshire Poacher	England		\$22.00/lb.	Similar to an English farmhouse Cheddar, but slightly nuttier with a flakier texture.
56	Livarot	France	(LEE-VA-ROH)	\$19.00/lb.	Watch out, it's a smelly one! Definitely on the robust side, this French cheese boasts a strong, rich, nutty flavor. Made from cow's milk, it pairs best with a hard apple cider, such as Calvados, or a strong, beefy red wine.
57	Mahón	Spain	(MAH-HONE)	\$16.00/lb.	Made on the island of Minorca, off the coast of Spain, this wonderful cow's milk cheese is an emerging favorite. It has a full, slightly tangy flavor with a buttery texture. Great with Spanish red wines and some fresh figs.
58	Majorero	Spain	(MAH-HO-REH-RO)	\$23.00/lb.	An aged version of one of our favorite Spanish cheeses. With a deeper, richer flavor than the classic 3 month aged version, it is slightly drier in texture and has a longer finish. Great with some olives and marcona almonds.
59	Manchego	Spain	(MAN-CHAY-GOH)	\$20.00/lb.	A classic nutty, slightly sharp raw sheep's milk cheese from Spain that has a buttery yet dry texture. This version is aged 10-12 months. A great appetizer when served with fresh olives and almonds or paired with Spanish Membrillo, aka quince paste.
60	Maytag Blue	U.S.A.		\$17.50/lb.	One of our favorite blues. This one's got a marvelous creamy peppery flavor that coats your palate and finishes with a lingering aftertaste. This cow's milk cheese is a true American treasure being made in Iowa by the Maytag family.
61	Memoire	Holland	(MEH-MWAR)	\$35.00/lb.	An amazing new treat from Holland, the 4 month aged Gouda is peppered throughout with black truffle shavings! It has a smooth, sweet flavor balanced with a full, rich, mushroomy essence from the truffles.
62	Midnight Moon	U.S.A.		\$21.00/lb.	A semi-firm aged goat cheese from northern California, this cheese is always a hit with goat cheese lovers! A smooth creaminess blended with an herby tartness make this cheese a favorite.
63	Mimolette	France	(MEE-MO-LET)	\$18.00/lb.	From northern France, this cow's milk cheese always stands out due to its beautiful bright orange color. Aged one year, it has a mild, yet still full-flavored taste. Often paired with beer instead of wine.
64	Montbriac	France	(MOAN-BREE-AHK)	\$22.00/lb.	Hard to resist, this double cream Brie-style cheese is cave aged with blue molds to give it an appealing tangy blue rind and slight blueing throughout. The artisan version of Cambazola.
65	Monte Enebro	Spain	(MON-TAY EH-NEH-BROH)	\$25.00/lb.	Great new goat's milk cheese from Spain. Dense and creamy in texture, it is covered with the same mold used in Roquefort blue cheese, giving the rind a bit of a sharp tang.
66	Montgomery's Cheddar	England		\$27.00/lb.	A true house favorite! You have not had real Cheddar until you've tried Montgomery's. With a deep, rich, yet buttery flavor, this raw cow's milk cheese from England has the perfect balance of sharpness and smoothness.
67	Mountain Gorgonzola	Italy		\$22.00/lb.	This amazing gorgonzola has a wonderfully dense and creamy texture with a savory, slightly tart flavor. Earthy and delicious, it's a must try for any blue-lover.
68	Mozzarella di Bufala	U.S.A.		\$8.50/ea.	This fresh cheese is made from the milk of the water buffalo and has a fresh stringy texture with a porcelain white color. Perfect in a Caprese salad or melted on pizza; fresh mozzarella is high in calcium and nutrients.
69	Mt. Tam	U.S.A.		\$25.00/lb.	As triple crèmes go, this is an incredible cheese! Made in Northern California by Cowgirl Creamery, it's a deliciously rich cow's milk cheese, with a buttery finish and slight tanginess in the finish. Just won best soft-ripened cheese from the ACS!
70	Myzithra	Italy	(MA-ZYTH-RAH)	\$9.00/lb.	This semi-aged ricotta-style cheese is used for cooking in both Greece and Italy. With a creamy, yet crumbly texture, it is quite salty, which makes it perfect for grating over pasta or using as a filling for ravioli, tortelloni or lasagne.
71	Old Amsterdam	Holland		\$15.00/lb.	In response to high demand we brought in this classic, a fine aged Gouda. Amber in color and slightly dry in texture, it is a delightful cheese with an intense, but not overpowering creamy, caramel, nutty flavor.
72	Ossau-Iraty	France	(OH-SOH EAR-AH-TEE)	\$20.00/lb.	Firm, yet supple texture, with a rich buttery flavor that melts in your mouth! On the milder side yet still very flavorful. Made from sheep's milk in the south of France, it's our best selling sheep's milk cheese.
73	Parmigiano Reggiano	Italy	(PAR-MEE-JAH-NOH REH-JAH-NOH)	\$19.00/lb.	King of the cheese world! An enormous nutty and piquant flavor that positively melts in your mouth, leaving a satisfying, lingering aftertaste. Grate it, shave it, or eat it plain, this raw cow's milk cheese from Italy is always delicious.
74	Parrano	Netherlands		\$14.00/lb.	An aged Gouda made with cow's milk from the Netherlands that is slightly sharper than the Old Amsterdam and not quite as sweet tasting. Like many Gouda-type cheeses it is a fantastic snacking cheese, and we've heard it's excellent in omelets! Yum.

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75 Pau	Spain	(POW)	\$27.00/lb.	This new cheese from Spain is rich, complex and intense. Made from goat's milk, it has a very creamy texture and is very subtle on the goat flavor, but still quite strong as cheeses go. It would pair excellently with a sweet, fruity white or sparkling wine.
76 Pecorino Brinata	Italy		\$28.00/lb.	Brinata, meaning "early morning frost," has an edible, delicate white rind and a soft, smooth texture. Flown in to us bi-weekly straight from Mugello in Tuscany, you won't find a fresher imported cheese anywhere else in the U.S.A.
77 Pecorino Fresco	Italy		\$22.00/lb.	This is a younger version of the Italian classic. Rich and milky tasting this cheese is mild but not at all boring. Delicious on a salami sandwich or as a lighter course before dinner.
78 Pecorino Lucano	Italy		\$22.00/lb.	This Italian farmstead Pecorino is made with pure sheep milk from the cheese maker's own flock. It is aged a minimum of one year during which time it develops a hard, grain-like texture and a mild, slightly sharp flavor with sweet notes of grass and nuts.
79 Pecorino Pepato	Italy		\$15.00/lb.	An aged Pecorino from central Italy that is "peppered" throughout with black peppercorns. Buttery and rich like any Pecorino, it works great over salads, grated over bruschetta or pizza, or just served with a nice medium-bodied red wine.
80 Pecorino Romano	Italy		\$14.00/lb.	The Parmiggiano of the Romans. A sharp, salty, yet creamy grating cheese made from sheep's milk. Used mostly for cooking due to the intense saltiness, it tastes great over pasta or grated over a bowl of soup!
81 Pecorino Sottoloince	Italy	(PEH-COH-REE-NOH SOHT-TOH-EEL-NOH-CHAY)	\$28.00/lb.	Nutty and sweet with a bite to the finish, this sheep's milk cheese is aged in walnut leaves. Full with the flavors of Tuscany, it is a distinct and delicious cheese.
82 Pecorino Tartufo	Italy		\$28.00/lb.	This incredible firm Pecorino from Piedmont is aged 6 months before being injected with black truffle paste. The result is a wonderful balance of truffle vs. cheese flavor with a firm buttery texture.
83 Piave	Italy	(PEE-AH-VAY)	\$18.50/lb.	This aged cow's milk cheese from Veneto, Italy is aged for a minimum of one year. The resulting cheese is hard, dry, and granular, similar to Asiago. It has a big, robust, caramel flavor that is sweet, fruity and pleasantly salty.
84 Pie d'Angloys	France	(PEE-AY DAHN-GLWAH)	\$12.50/ea	Looking for a smooth creamy cheese but tired of always choosing Brie or d'Affinois? Then this is the cheese for you! Buttery and smooth with slightly more flavor than d'Affinois when young. Closer to St. Marcellin when aged.
85 Pierre Robert	France		\$23.00/lb.	Very similar to Brillat-Savarin, this triple-crème is rich and creamy with a nice fluffy texture and sharp tang in the finish that is almost reminiscent of a blue.
86 Pilota	France	(PEE-LOW-TAH)	\$18.00/lb.	A recent house favorite! Made in the Basque region of France, this cheese has a delectably smooth, creamy flavor that is somewhat on the mild side, but is hardly boring!
87 Pittig Aged Gouda	Holland		\$17.00/lb.	This 4-year aged Gouda is full of crunchly sweet nuttiness. It represents everything an aged Gouda should be without being overly dry or bitter in the finish. For those who love the 5-Year Gouda!
88 Pleasant Ridge Reserve	U.S.A.		\$23.00/lb.	An original cheese inspired by the farmstead cheeses of the Alps, this washed-rind cheese from Wisconsin has sweet flavors of pasture grasses, clover, herbs and wild flowers.
89 Point Reyes Blue	U.S.A.		\$17.50/lb.	This tangy, fresh blue cheese made from cow's milk in Northern California, is a perfect salad blue. Try it with a classic fresh pear and walnut salad and you won't be disappointed.
90 Pont L'Evêque	France	(PAWNH-LEH-VECK)	\$18.00/lb.	Pleasantly stinky brushed-rind cheese from the Normandy region of France. It has a bigger, more intense flavor than a Camembert, with a slightly drier texture. Great with bold red wines, such as Cabernet Sauvignon or Bordeaux.
91 Prima Donna			\$16.50/lb.	This aged cow's milk Gouda is similar in texture and flavor to Old Amsterdam. Creamy yet firm with a sweet caramel flavor that is truly hard to resist. One that we actually prefer to serve with beer rather than wine.
92 Provoletta	U.S.A.		\$15.00/lb.	Also made from water buffalo's milk, this is basically a semi-aged mozzarella. Perfect for melting in panini, quesadillas or on pizzas.
93 Provolone	Italy	(PROH-VOH-LOH-NEH)	\$13.00/lb.	This is not that bland, rubbery stuff you grew up with, this is an authentic Provolone from Italy, packed with flavor and sharpness. Made with cow's milk, it comes from the Lombardy region. You will be pleasantly surprised by the full flavor.
94 Purple Haze	U.S.A.		\$6.75/ea.	Lavender buds mixed with wild-harvested fennel pollen give this fresh goat's milk cheese from northern California its addicting flavor. It is smooth and creamy with a pleasant lavender flavor.
95 Quebec Vintage Cheddar	Canada		\$15.00/lb.	From the land of the north, this 3 to 4 year aged cheddar has a smooth texture, full-bodied flavor and a tangy finish. Great for melting or eating with some nice ripe apples or pears.
96 Queso de Valdeon	Spain	(KEH-DO SE VAL-DE-OWN)	\$16.00/lb.	This delicious mixed-milk blue is wrapped in Sycamore leaves, native to the area where it is made. The flavor is big and savory up front, with a pleasant sweetness in the finish. Great with Port wine.
97 Raw Milk Taleggio			\$28.00/lb.	Now this is Taleggio! Pungent and gooey on the outside, earthy and buttery on the inside. This full-flavored, surprisingly well-balanced cheese is a treat paired with crusty bread and a glass of wine.
98 Raclette			\$16.00/lb.	A classic melting cheese from Switzerland. Used in the infamous dish where one melts the cheese using a special grill and pours the result over vegetables and potatoes.
99 Reblochon	France	(REH-BLO-SHON)	\$16.00/lb.	A washed rind, Brie-style cheese with a flavor that opens up in the mouth, leaving a delicate nutty aftertaste. Young, fruity white wines are a nice compliment to this French soft raw cow's milk cheese.
100 Red Dragon	England		\$18.00/lb.	This unique semi-soft cow's milk cheese from England is peppered throughout with whole grain mustard seed. Very rich, satisfying flavor, melts great on burgers or grilled cheese too!
101 Red Hawk	U.S.A.		\$26.00/lb.	Declared best in show by the American Cheese Society, this is one of our best sellers! A triple crème cow's milk cheese made in northern California, it has an extremely rich, creamy, complex flavor that is sweet, savory and very luscious.
102 Ricotta Di Bufala	U.S.A.		\$10.00/lb.	Fresh Italian-style ricotta is delicious in lasagna or the classic Italian cheesecake. It can also be spread easily on toast and drizzled with honey for a delicious breakfast. Made with water buffalo milk.
103 Roaring 40's	Australia		\$14.00/lb.	Smooth, creamy texture with a sharp blue bite that is hard to resist for you blue cheese lovers. Aged 3 months with a wax rind, it is on the medium to strong side in regards to sharpness.
104 Robiola - 3 milk	Italy	(ROW-BEE-OH-LA)	\$28.00/lb.	Made from a mixture of cow, goat and sheep milk, these small cheeses from the Piedmont region in Italy are incredibly delicious. Smooth and sweet with a fluffy, almost triple-crème texture, they are one of our new favorites.
105 Rocastin	France	(ROW-CASS-TAN)	\$18.00/lb.	From the makers of Fromage d'Affinois, this is a beautifully luscious Brie-style cheese made from pure sheep's milk. The flavor is on the milder side yet still wonderfully buttery and rich.
106 Roquefort	France	(ROKE-FORE)	\$30.00/lb.	The strongest one of 'em all! This French sheep's milk blue cheese positively melts in the mouth. An amazingly complex flavor that leaves a subtle creamy aftertaste.
107 San Joaquin Gold	U.S.A.		\$18.00/lb.	Made by Fiscalini Farms in central California, this semi-hard cow's milk cheese has a natural rind and a mild buttery taste. It is made in the style of a Fontina, but with more salt and a firmer texture. Its flavor is nuttier and more savory than Fontina.
108 Schaffkase	Switzerland	(SHAWF-CAZE-UH)	\$30.00/lb.	Incredible new raw sheep's milk cheese from Switzerland! Smooth and creamy yet firm in texture, with a nice nutty saltiness. Basically an alpine style cheese made with pure sheep's milk, quite rare and delicious!
109 Schlosskase	Switzerland	(SHLOSS-CAZE-UH)	\$24.00/lb.	A great new Alpine cheese, it has the same classic semi-firm texture with a rich, nutty flavor. Quite similar to Bergblume, just made in a neighboring town. Like all Alpine cheeses, it melts great and pairs well with white wines.
110 Selles-sur-Cher	France	(SELL-SIR-SHAIR)	\$10.00/ea.	Named after the town in which it is made, this 5 oz. French goat's milk cheese is covered in ash as a way to protect the cheese and encourage ripening. It is dense but soft, with a sweet yet salty flavor. For a delicious dessert or breakfast, pair with some fresh melon.
111 Shropshire Blue	England		\$24.00/lb.	Stilton's lesser-known big brother. This cow's milk blue cheese from England is considerably stronger in flavor, but just as creamy. Offers all of Stilton's virtues plus a few of its own in an appealing orange color that is achieved with annatto.
112 Sola Val Casotto	Italy	(SOH-LAH VAL CAH-SOHT-TOH)	\$25.00/lb.	Similar to a tomme-style cheese but made with sheep's milk, this cheese starts off mild and creamy and then develops into a nice full, slightly tangy delight.
113 St. Agur	France	(SAN-TAH-GURE)	\$24.00/lb.	This creamy cow's milk French blue cheese is on the somewhat milder side, for a blue, with a deliciously creamy, almost fluffy texture that just melts in your mouth. Also, not too salt forward, we highly recommend it as a dessert cheese.

C'est Cheese Master Cheese List - May 2008

	Name	Country	Pronunciation	Price/unit	Description
1	Appenzeller	Switzerland		\$26.00/lb.	A raw cow's milk cheese made in the mountains of Switzerland, aged 8 months. It is semi-firm with a rich nuttiness, slightly creamier than Gruyere. A great melting cheese, it works great in Fondue, or on just about anything.
114	St. Felicien	France	(SAN-FEH-LEE-SEE-AN)	\$10.00/ea.	From the Rhone-Alps region of eastern France, this soft cheese has a runny texture and buttery yet slightly pungent flavor. It's basically a larger version of St. Marcellin. Great paired with Cote du Rhone.
115	St. George	U.S.A.		\$18.00/lb.	This unique Portuguese-style table cheese is made in northern California. It's a semi-firm cow's milk cheese that has a medium, nutty flavor with a bite in the finish. Fantastic with a fruity red wine from Napa and some freshly sliced apples or pears.
116	St. Marcellin	France	(SAN-MAR-SELL-AN)	\$6.75/ea.	A soft-ripened disk of sweet cow's milk perfectly aged with a rind-less golden crust and an unparalleled silky texture. Creamy, rustic, nutty and fruity, warm them in the oven and serve with a warm baguette, absolutely delicious!
117	Stilton	England		\$24.00/lb.	A fantastic rich and creamy blue from our friends at Neal's Dairy Yard in England, with just as much complexity as any other great blue. Flavors of honey, leather and molasses. Not bland like the grocery store version, this cheese is rich and intense.
118	Taleggio	Italy	(TAH-LEDGE-EE-OH)	\$14.00/lb.	This is an aged version of the Italian cow's milk classic. Sweet and tangy when young, but rich, robust, and complex when aged. Definitely falls into the stinky cheese category. Great with a bold red wine like the Valpolicello, some crusty bread, and few slices of salami.
119	Tenerone Tre Latti	Italy		\$28.00/lb.	Another amazing find from Piedmont that just arrived! This luscious delight is made with a mixture of three milks and ripened like a Brie. Buttery and rich like d'Affinois yet complex like the 3-milk Robiola.
120	Tête de Moine	Switzerland	(TET-DUH-MWAHN)	\$19.00/lb.	Traditional raw cow's milk cheese from Switzerland, this cheese is commonly served in rosette shavings from a Girolle (ask us). Full, nutty, rich flavor, it also melts great.
121	Tetilla	Spain	(TEH-TEE-YUH)	\$14.00/lb.	A great creamy, tangy cheese from Spain, this cow's milk cheese is unique due to its interesting shape. A good one for kids. Also enjoy it with a fruity Spanish red wine.
122	Toma Brusca	Italy	(TOE-MA BREW-SKA)	\$16.00/lb.	From Piedmont, this cheese has a sweet, milky flavor with a flaky, yet still creamy texture. As it ages it becomes noticeably softer around the rind.
123	Toma Maccagno	Italy	(TOE-MA MAH-CAHN-YO)	\$16.00/lb.	A great new cheese from the Piedmont region of Northern Italy. This pure cow's milk cheese is semi-soft in texture with a smooth, creamy, nutty flavor that is medium-bodied and slightly lactic in the finish.
124	Toma Valsesia	Italy	(TOE-MA VAL-SEH-SEE-AH)	\$20.00/lb.	An Italian delight, this Tomme-style cheese is a semi-aged cow's milk cheese that has a nutty, creamy flavor that is medium-bodied and quite satisfying.
125	Tomme de Crayeuse	France	(TUM DUH CRAY-YOOSE)	\$17.00/lb.	This classic style of cheese is straightforward and satisfying in flavor. Meant to be eaten with some crusty bread and fresh grapes. It is creamy and nutty and a definite crowd-pleaser!
126	Tomme de Savoie	France	(TUM DUH SAV-WAH)	\$15.00/lb.	A French favorite, this semi-firm cow's milk cheese is one that everyone likes. It has a mild, savory flavor and is our first choice for a picnic. Pair it with a crusty baguette, some sliced apples, salami and a dry white wine and you won't be disappointed.
127	Trou de Cru		(TRUE DUH CREW)	\$8.50/ea.	Delicious little washed-rind cow's milk cheeses with a soft, oozy center. They are basically a mini version of the infamous Epoisses and therefore they have a rich, upfront, pungent flavor.
128	Truffle Tremor	U.S.A.		\$25.00/lb.	Basically Humboldt Fog with shavings of black truffle throughout. So if you love a soft, creamy, tangy goat's milk cheese and you love black truffle, this is the cheese for you!
129	Vallee d'Aspe	France	(VAHL-AY DASP)	\$23.00/lb.	Basically a raw milk version or Ossau Iraty, it is aged slightly longer as well. With a similar rich, buttery flavor, it has a slightly granier texture with a more subtle richness and more fruitiness in the finish.