

Cheese

Bucheron, France

Bucheron was one of the first French goat cheeses exported to the U.S. It is aged 6-10 weeks and has a semi-firm, soft, flaky paste with a bloomy rind.

Salva Cremasco, Italy

Salva Cremasco is a mature, compact and very white cheese with a dark rind. It is gentle, milky and herbaceous, with the slightest hint of a tangy finish. The washed rind gives an earthy flavor to this raw cow's milk cheese.

Fromage de Meaux, France

Produced by Rouzaire of Tournan-en-Brie, Fromage de Meaux is thermalized, meaning pasteurized for a longer time at a lower temperature. It is very fruity sheep's milk cheese with a lovely mushroomy, truffle, spicy aftertaste.

Tete de Moine, Switzerland

Made of raw cow's milk, this semi-hard cheese has a dense texture and an intense fruity flavor. It is one of the stronger and sweeter of the Swiss cheeses.

Caruchon, France

This sheepy twin of Pont l'Eveque has a similarly lightly washed rind with a creamy intensified paste. It is made in Aveyron, a region famous for other delights such as Roquefort.

Jasper Hill Clothbound Cheddar, USA

Cabot produces these 35 pound clothbound wheels made from pasteurized cow's milk and delivers them to Jasper Hill Farm for aging and maturation. The wheels are turned and brushed with melted lard weekly for 10-12 months. The resulting cheese offers layers of toasted nut, toffee and cooked fruits.

Fourme d'Ambert, France

Unpressed raw cow's milk curds are shaped into tall cylinders and placed in caves to ripen for two months. The result is a rich, velvety blue, with a balanced flavor and soft texture. Its milky, gentle flavor and a pronounced spiciness.