

CITYSIPLA CHEESE GUIDE

\$4 each (1 oz)

Artisanal bread, honey, nuts and quince paste included

COW

Le Delice de Bourgogne

French. Soft, silky, smooth, and buttery triple-cream cheese...sent from heaven!

Aged Cheddar

British. Firm, sharp and traditional cheese with protein crystals for a little crunch.

***Trappe d'Echourgnac**

French. Semi soft cheese matured in Périgord Walnut Liquor. Awesome!

Gouda

Dutch. Firm, sharp and tangy cheese with a fantastic nutty finish and a piquant aroma.

***Epoisses**

French. Soft cheese that has potent, earthy, meaty aromas. Ooey gooey!

Talleggio

Italian. Cave aged with an earthy, tangy flavor with a sweet hay aroma.

SHEEP

Pecorino

Italian. Aged wrapped in walnut leaves, this firm cheese has a salty bite and a buttery finish.

Can de Oveja

Spanish. This sheep's milk cheese has a creamy texture with buttery notes and an elegant finish.

Manchego

Spanish. Cave aged, dry firm sheep's milk cheese, tangy with medium bodied zest.

Papillon Roquefort

French. Not for the faint of heart! This is the king of blue cheese!

Petit Basque

Basque. Semi-soft, tightly-textured and taffy-like with an olivey, nutty and slightly woody flavor.

GOAT

Humboldt Fog

California. Young goat's milk cheese sprinkled with vegetable ash.

Midnight Moon

California. Aged one year, this firm cheese offers loads of flavor with a hint of salted caramel.

Truffle Tremor

California. The classic flavor of truffle meets the velvety perfection of ripened goat milk cheese.

***LIMITED AVAILABILITY: at times we can be out of stock, please ask us about availability.**