



CATANESE CLASSIC CHEESE FRENCH STYLE



SELECTIONS

Fromagerie Jean Perrin, Raclette De Scey, Cow, France	14 lb. Wheel
Yellow, creamy texture with a mild sweet flavor. Pairs well with sweet red wines.	
Fromageries Bel, Marbre Des Alpes, France	14 lb. Wheel
Yellow, semi-soft texture with milky and nutty flavor. Pairs well with a Riesling, Chardonnay, and a Pinot Noir.	
Fromageries Bel, Port Salut, Cow, 60 days, France	5 lb. Wheel
Orange, semi-soft texture with a mild milky flavor. Pairs well with a Riesling, Chardonnay, and a Pinot Noir.	
Isingy Sainte-Mere, Mimolette, Cow, 12 months, France	6 lb. Ball
Orange, creamy texture with a mild and smooth flavor. Pairs well with brown ales, stouts, and fruity red wines.	
Tomme de Savoie, Raw Cow, 10 weeks, PDO France	4 lb. Wheel
Ivory, semi-firm texture with a nutty and grassy flavor. Pairs well with medium-bodied red wines.	
Vermont Creamery, Creme Fraiche, Cow, Fresh, USA-VT	4.75 lb. Tub
White, smooth texture with a rich flavor. Pairs well with desserts, baked goods, soups, and finishing sauces.	