



CATANESE CLASSIC CHEESE SHEEP'S MILK CHEESE

IMPORTED SHEEP'S MILK (EWE)

Aldanodo, Idiazabal, Raw Ewe, Smoked, 2 mts DOP Spain	7 Lb Wheel
Pale yellow, smooth texture with a sharp and smokey flavor. Pairs well with full-bodied reds and dry ciders.	
Coqueya, Manchego, Ewe, 6 mts, DOP Spain	6 Lb Wheel
Ivory, smooth texture with a floral and slight nutty flavor. Pairs well with fruity red wines.	
Cyprus, Halloumi, Atalanta, Ewe, Fresh	8.8 Oz Block
Ivory, semi-hard texture with a sweet and nutty flavor white wines, amber ales, and pilsner beers.	
Istara, Ossau-Iraty, Ewe, 4 mts, AOC France	10 Lb Wheel
Ivory, semi-firm texture with a creamy and nutty flavor. Pairs well with pinot noir and zinfandel wines.	
Istara, P'tit Basque, Ewe, 70 days, France	21 Oz Tall Cylinder
Ivory, semi-hard texture with a sweet and nutty flavor white wines, amber ales, and pilsner beers.	
Kolios, Manouri, Ewe, Fresh, Greece	4.4 Lb Log
White, creamy texture with a milky and sweet flavor. Pairs with pastries and as a alternate to Greek yogurt.	
Krinos, Kefalograviera, 3 mts, Greek	2.2 Lb Wheel
Pale yellow, hard texture with a distinctive tangy flavor. Pairs well with bitter pale ales.	
Krinos, Vlahotiri, Ewe, Greece	6 Lb Block
Yellow, hard texture with a salty and tangy flavor. Pairs well in pastries like casseroles and pies.	
Locatelli, Ricotta Salata, Ewe, 3 mts, Italy	7 Lb Wheel
White, creamy texture with a mild flavor. Pairs well with tart white wines and rosé wines.	
Rispen, Essex Cheese Co., L'Amuse, Gouda, Ewe, Dutch	10 Lb Wheel
Yellow, smooth texture with a salty caramel flavor. Pairs well with bourbon and full-bodied wines.	

DOMESTIC SHEEP'S MILK (EWE)

Kokoborrego, Owl Creek, Ewe, 3-4 mts, USA-OH	8 Lb Wheel
Golden yellow, semi-hard with a pistachio and hay flavor. Pairs well with pinot noir and gamay.	
Kokoborrego, Spotted Owl, Ewe, 2 wks, USA-OH	3 Lb Wheel
Raw milk cheese w/ a semi firm natural rind. Simply made w/ the perfect blend of salt and black peppercorns added.	