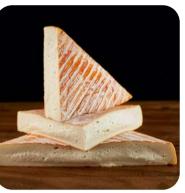


## MIXED MILK CHEESES









## MIXED MILK (IMPORTED)

- Caciotta al Tartufo Mitica | Cow/Sheep | Italy | 2 lb. wheel Generous amounts of quality black truffles in a blend of cow's and sheep's milk aged 60-75 days.
- Camembert Alta Langa | Cow/Goat/Sheep | Italy | 8 x 7 oz. rounds (PREBOOK)
  A more complex Camembert option made from three types of milk.
- Gjetost Ski Queen | Cow/Goat | Norway | 8 oz. cube
  Brown, smooth texture with a sweet caramel flavor. Pairs well with Porters and Stouts.
- Il Nocciolo Alta Langa | Cow/Goat/Sheep | Italy | 9 x 110 g (PREORDER) Simple and straightforward with a clean, tangy flavor and a luscious creamy texture.
- La Tur Alta Langa | Cow/Goat/Sheep | Italy | 6 x 8 oz.
  Lactic set, three milk, like a cheese cupcake. Pair with prosecco or a spritz, olives, and crusty bread.
- Malghese Mitica | Cow/Sheep | Italy | 3 lb. square A pungent aroma belies a sweet, fruity and slightly meaty paste.
- Robiola Bosina Alta Langa | Cow/Sheep | Italy | 12 x 250 g (PREORDER)
  Delicate and harmonious, sweet with a milky fragrance.
- Rocchetta Alta Langa | Cow/Goat/Sheep | Italy | 6 x 330 g (PREORDER)
  Characterized by its distinct nuanced, earthy, wild mushroom flavor and aroma.
- Truf 3 Latti Alta Langa | Cow/Goat/Sheep | Italy | 3 lb. wheel The different characteristics of the milks create a luscious taste of fresh milk, cream, and fresh grass that perfectly pairs with truffle.
- Valdeon Picos de Europa | Cow/Goat | Spain | 6 lb. wheel White, blue veined, creamy with a sharp tangy flavor. Pairs well with Sherry and strong red wines.

## MIXED MILK (DOMESTIC)

## Hook's Ewe Calf to be Kidding | Cow/Goat/Sheep | Wisconsin | 6 lb. wheel

Gold, blue-veined, firm texture with a creamy, milky, and tangy flavor. Pairs well with red wines and sweet white wines.



