



California Grill's Cheese Board

Coulommiers

It is a member of the brie family hailing from the "Land of Brie," 40 Miles East of Paris. This Cheese is the color of Fresh churned butter with a supple paste and well developed rind. It boasts soft mushroomy flavors, a hint of sweet almonds and a whiff of chives.

Pair this fine cheese with Candied Marcona Almonds.

Winchester Gouda

This Farmhouse-Style American Gouda is made by Valarie and David Thomas in Winchester, California, from raw milk of their own herd of Holstein Cows.

Aged over 12 months, this hard, brittle cheese has a sharp flavor with balanced sweet and salty tones.

Complement this cheese with Apple Chutney.

Flixer

Made by Mario Cotti in the canton of Graubunden in Eastern Switzerland, Flixer is one of the rarest cheeses produced anywhere. Only produced from May- October from Mr. Cotti's herd of 12 or so sheep, the small wheels are aged for a period of around 4 months. During this time the cheese undergoes a glorious transformation, the flavor is at once complex, yet subtle, with hints of chestnut.

Complement this cheese with Honey Comb.

Sofia

One of Capriole's Farms most remarkable creations, a goat cheese that's aged for about five days. Sofia is remarkable in that it's both mild and full of flavor. Milky, fresh tasting and smooth, Sofia is layered with vegetable ash that adds a tangy, salty quality. Sofia comes in trapezoidal shaped logs.

Indulge your palate by enjoying this cheese with Raisins on the Vine.

Rogue River Blue

The Rogue River Blue is naturally rinded. This aging process imparts flavors from the Rogue River Valley. These naturally occurring mold impart flavors of wild ripened berries, hazelnuts and pears. For preservation, it is wrapped in grape leaves from the Applegate Appellation.

The grape leaves are soaked in Pear Brandy and tied with raphia.

Pair this fine cheese with Pear Paste

Enjoy all five for 17.00

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