



California Grill's Cheese Board

Reypenaer V.S.O.P

This pasteurized cow's-milk cheese is produced in the Netherlands. This Fabriekskaas Gouda is aged naturally in an historic cheese aging warehouse on the Old Rhine River. The cheese has a deep, rich flavor with notes of dried fruits and caramel. The texture is firm but melts slowly on the palate and has bits of crystallized proteins throughout its interior.

Nancy's Hudson Valley Camembert

Nancy's Hudson Valley Camembert is a pasteurized cow and sheep's milk cheese from Old Chatham Creamery in New York. This creamy, soft-ripened cheese is smooth and buttery with the texture of a triple-crème. It is sweet with a buttermilk depth and a little tang.

Caprifeuille

A wonderful goat's milk cheese from France, Caprifeuille is young and mild. Aged about ten days, old enough to endow it with the slight acid taste, but young enough to be subtle. It is covered with a dusty white, chalky rind, a product of the extended aging period. The granulose rind of Caprifeuille is perfectly edible. The stark white inside is a gracious surprise: delicate and smooth. When young, expect this cheese to feel moist and flaky, and have a fresh, lemony tang; as it ages, its moisture escapes, making for a nutty, piquant, tongue-tingling experience.

Petite Agour

Petit Agour is a pure unpasteurized sheep's milk cheese 'Pur Brebis' and a winner of two gold medals at the Paris Salon de L'Agriculture. This gourmet cheese is matured for three months and is semi-hard in consistency. The flavor is mildly nutty with sour hints and the texture is creamy with crumbs.

Dolce Gorgonzola

Dolce Gorgonzola is a younger, milder version of aged Gorgonzola. This pasteurized cow's milk delight is made all year round. Dolce, by nature of its shorter aging time, is wetter and more ivory colored than Gorgonzola Naturale, which is drier and whiter and tends to have bluer streaks. It has a soft, spreadable texture and slightly salty aftertaste.

Enjoy all five for 20.00

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