CATANESE
CLASSIC CHEESE

Blue Cheese

Blue Cheese (Imported)

- Bleu d'Auvergne - Milledome | Cow | France | 6 lb. wheel
  White, blue-veined, crumbly texture with a creamy and buttery flavor. Pairs well with Sauternes and Bordeaux.
- Blu Di Bufala - Quattro Portoni | Buffalo (Raw) | Italy | 9-10 lb. brick
  A balance of sweetness and spice with a slight tang in the lingering finish.
- Blue Stilton - Abbey Farms | Cow | England | 9 lb. half truckle
  Full-flavored and rich with a firm yet crumbly texture. Pair with sherry, port, and most robust red wines.
- Cambozola - Kaserei Champignon | Cow | Germany | 5 lb. wheel
  White, blue-veined, soft texture with a mild flavor. Pairs well with Port and Sherry wines.
- Danish Blue - Abbey Farms | Cow | Denmark | 6 lb. wheel
  Characterized by a sharp, piquant, and salty taste. Crumble on a salad or over top a steak.
- Danish Blue - St. Clemens | Cow | Denmark | 12 x 4.4 oz. wedges
  Characterized by a sharp, piquant, and salty taste. Crumble on a salad or over top a steak.
- Fourme d'Ambert AOC - Paul Dischamp | Cow | France | 5 lb. cylinder
  Yellow, blue-veined, semi-hard texture with a creamy and tangy flavor. Pairs well with Sauternes and Port.
- Gorgonzola Dolce DOP - Sorella | Cow | Italy | 3 lb. eigth wheel
  Pale yellow, blue-veined, creamy texture with a sweet tangy flavor. Pairs well with Champagne and Tuscan Vin Santo.
- Mitibleu - Mitica | Sheep (Raw) | Spain | 3 lb. half wheel
  A bold and spicy flavor with some minerality and sheepiness.
- Roquefort PDO - Le Gabriel Coulet | Sheep (Raw) | France | 3 lb. half wheel
  Ivory, blue veined, velvety texture with a sweet and caramel flavor. Pairs well with dessert wines.
- 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.

Blue Cheese (Domestic)

- Deer Creek The Blue Jay | Cow | Wisconsin | 6 lb. wheel & 12 x 5.3 oz. wedges
  Juniper berry infused quintuple crème blue cheese. Pairs well with Stout and Pinot Noir.
- Great Lakes Cheese Blue Cheese Crumbles | Cow | USA | 5 lb.
  White, blue-veined, crumbles with a creamy and tangy flavor. Great for topping steaks and salads.
- Hook's Barneveld Blue | Goat | Wisconsin | 6 lb. wheel
  White, blue-veined, crumbly texture with a salty and tangy taste. Pairs well with full-bodied red wines.
- 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.
- Point Reyes Original Blue | Cow (Raw) | California
  2 x 5 lb. bag of crumbles • 8 lb. wheel • 6 x 16 oz. wedges
  White, blue-veined, ultra creamy texture with a strong tangy flavor. Pairs well with Cabernet and Zinfandel.
- Rogue Creamery Organic Smokey Blue | Cow | Oregon | 5 lb. wheel
  Spicy-sweet flavors of honey, apple, and nectarine with a mild “blue” finish. Pairs well with whiskey.
- Roth Buttermilk Blue | Cow | Wisconsin | 6 lb. wheel & 12 x 4 oz. wedges
  White, blue-veined, creamy texture with a mellow yet tangy flavor. Pairs well with a dry Riesling and Gin.
- Roth Moody Blue | Cow | Wisconsin | 6 lb. wheel
  Pale yellow, blue-veined, creamy texture with a subtle smoky flavor. Pairs well with Merlot and Porter beers.