



CATANESE
CLASSIC CHEESE

FRENCH STYLE



FRENCH CHEESES (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.
- **Brie (No Label)** | Cow | France | 8.8 oz.
- **Brie d'Amir, Double Crème** | Cow | France | 6.6 lb. wheel
Boasts a soft, creamy texture that is fresh with a mild, vegetal and milky flavor. The scent is light with notes of grass and mushrooms.
- **Brie, Double Crème - Couronne** | Cow | France | 1 kg wheel
White, downy rind, soft texture with a buttery and almond flavor. Pairs well with Champagne and fruity Rosé wine.
- **Brie - Le Petite Reine (blue label)** | Cow | France | 8 oz. rounds
Ivory, white firm rind, creamy texture with a buttery flavor. Pairs well with Champagne and red burgundy wine.
- **Brie, Triple Crème - Belletoile** | Cow | France | 6 lb. wheel
White, soft rind, creamy texture with a mild mushroom flavor. Pairs well with Cabernet Sauvignon and Pinot Noir.
- **Camembert - Le Petite Reine** | Cow | France | 8 oz. rounds
Ivory, white firm rind, creamy texture with a buttery flavor. Pairs well with Champagne and red burgundy wine.
- **Comte AOC, 6 month - Charles Arnaud** | Cow (Raw) | France | 6 lb. eighth wheel
Yellow, hard texture with a slightly nutty and fruity notes. Pairs well with dry white wines.
- **Comte AOC, 10 month - Charles Arnaud** | Cow (Raw) | France | 11 lb. eighth wheel
Yellow, hard texture with a slightly nutty and fruity notes. Pairs well with dry white wines.
- **Comte BIO, 12 month - Fromagerie Beillevaire** | Cow (Raw) | France | 10 lb. eighth wheel
Yellow, smooth buttery texture with hints of nuts and dried fruits. Pairs well with dry white wines.
- **Delice de Bourgogne - Lincet** | Cow | France | 4 lb. wheel
Ivory, white fluffy rind, creamy texture with a salty taste. Pairs well with dry burgundy wines.
- **Delice de Pommard, Triple Crème - Alain Hess** | Cow | France | 100 g (PREBOOK)
A fresh, rich and creamy cow's milk cheese rolled in brown mustard seeds.
- **Emmental - Ermitage** | Cow | France | 7.5 lb. wedge
Gold, semi-hard texture with mild buttery taste. Pairs well with Riesling and other sweet white wine.
- **Epoisses - Berthaut** | Cow | France | 8.8 oz. rounds
Has a very pungent aroma and rich, creamy interior. Washed in brine and rinsed with Marc de Bourgogne.
- **Epoisses AOP - Germain** | Cow | France | 6 x 125 g half rounds (PREBOOK)
A beautiful orange rind washed with Marc de Bourgogne with creamy center with intense flavor.
- **Fourme d'Ambert - 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.
- **Fromager d'Affinois** | Cow | France | 4.4 lb. wheel
White, soft texture with a creamy and hint of mushroom flavor. Pairs well with Champagne and sparkling wine.
- **Fromager d'Affinois Brebicet** | Sheep | France | 8 x 4.2 oz.
Ripened for three weeks under a thin white rind, the cheese has a velvety texture and zesty flavor with a slight bite to it.
- **Fromager d'Affinois w/ Garlic & Herb** | Cow | France | 4.4 lb. wheel
Garlic, chives, parsley and chervil enrobe the exterior of this soft ripened cheese and are speckled throughout the cream.





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- L'Affine au Chablis - Germain | Cow | France, 200 g (PREBOOK)
Its lightly gold-tinged rind reveals a meltingly soft and creamy center. Washed with Chablis.
- Langres AOP - Germain | Cow | France | 180 g rounds (PREBOOK)
A pungent, intense and characteristic aroma which gives way to a fairly mild taste. Washed rind.
- Le Petit Camembert Calvados | Cow | France | 150 g wheel (PREBOOK)
The process of infusing the creamy Camembert with apple Calvados brandy, results in a nutty, rich and intense flavor.
- Marbre des Alpes - Beillevaire | Cow (Raw) | France | 12 lb. wheel
Yellow, semi-soft texture with milky and nutty flavor. Pairs well with a Riesling, Chardonnay, and a Pinot Noir.
- Mimolette - Isingy Sainte-Mere | Cow | France | 6 lb. ball
Orange, creamy texture with a mild and smooth flavor. Pairs well with brown ales, stouts, and fruity red wines.
- Muenster Gerome AOC - Haxiare | Cow | France | 7 oz. wheel
Soft and rich, with a deep umami flavor like beef, roasted peanuts, onions, butter and straw.
- Ossau Iraty - Istara | Sheep | France | 10 lb. wheel
Ivory, semi-firm texture with a creamy and nutty flavor. Pairs well with pinot noir and zinfandel wines.
- Port Salut | Cow | France | 5 lb. wheel
Orange, semi-soft texture with a mild milky flavor. Pairs well with a Riesling, Chardonnay, and a Pinot Noir.
- P'tit Basque - Istara | Sheep | France | 21 oz.
Ivory, semi-hard texture with a sweet and nutty flavor white wines, amber ales, and pilsner beers.
- Raclette - Livradois | Cow | France | 13 lb. wheel
Light yellow with gold rind, smooth texture with fruity flavors. Pairs well with fresh fruit and white wine.
- Raclette de Montagne - Beillevaire | Cow (Raw) | France | 13 lb. wheel
A creamy texture with a strong, aromatic flavor.
- 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.
- Saint Andre, Triple Crème | Cow | France | 4 lb. wheel
Ivory, white downy rind, crumbly texture with rich buttery flavor. Pairs well with hoppy beers and Chardonnay.
- Saint Angel, Triple Crème | Cow | France | 1.72 lb.
Ivory, white velvet rind, creamy texture with a rich buttery flavor. Pairs well with Champagne and crisp white wines.
- Tomme de Savoie PDO | Cow (Raw) | France | 4 lb. wheel
Ivory, semi-firm texture with a nutty and grassy flavor. Pairs well with medium-bodied red wines.



FRENCH STYLE CHEESES (DOMESTIC)

- Belaire Port Salut Style - Hoard's Dairymen | Cow | Wisconsin | 12 x 7 oz. wedges
A welcoming pale yellow interior is highlighted with a distinctive bright orange rind.
- Merchant Manor Elmstead Ash, Triple Crème | Cow | Ohio | 6 oz.
Created paying homage to the style of French cheeses, with a bloomy white rind and vegetal ash layer.
- Quinta - Point Reyes | Cow | California | 10 oz. wheel
A soft-ripened, bloomy rind cheese, inspired by the very famous, seasonally-made Vacherin Mont d'Or.