

OTHER SPECIALTY CHEESES







OTHER SPECIALTY CHEESES (IMPORTED)

• Belper Knolle | Cow | Switzerland | 2.5 oz.

Aged for 15 weeks, it is a hard cheese with an intense bouquet of herbal flavors and a definite garlic statement.

Cooper's Hill Double Gloucester w/ Chive & Onion - Somerdale | Cow | England | 5 lb. wheel

Yellow, firm texture with a creamy, buttery, and mild flavor. Pairs well with Zinfandels and Shirazs.

• Fontina - St. Clemens | Cow | Denmark | 15 lb. wheel

This semi-soft cheese is the ultimate melting cheese, as well as an interesting substitute for Cheddar and Swiss in cooking.

Huntsman (Stilton & Double Gloucester) | Clawson | Cow | 8 lb. wheel

Yellow, creamy texture with a mix milky and tangy flavor. Pairs well with Pinot Noir, Shiraz, and Port.

- Kase Rebllen Chili Pepper | Cow | Austria | 16 x 5.6 oz.
 Accompanied by smoky and creamy notes charmingly embedded in creamy, soft cheese.
- Kase Rebllen Hayflower | Cow | Austria | 16 x 5.6 oz. Creamy notes and light caramel refer to the hay- milk.
- King Ludwig Beer Cheese | Cow | Austria | 16 x 5.6 oz. cuts

Yellow, semi-hard cheese produced of daily fresh hay milk and ripened in fine King Ludwig dark beer to give it its hearty taste.

• Lemon Dale - Lye Cross Farm | Cow | England | 12 x 7 oz.

A refreshing combination of Wensleydale cheese with zesty lemons. A sweet cheese with a citrus tangy twist.

- Mahon, 3 month | Cow | Spain | 6 lb. Square The buttery texture makes it easy to cut, revealing a smooth, complete and shiny surface.
- Mango Dale Lye Cross Farm | Cow | England | 12 x 7 oz. A delicious combination of Wensleydale cheese with sweet, juicy mango and papaya pieces.
- Red Leicester Lye Cross Farm | Cow | England | 5.5 lb. loaf Bright, orange-red rind, firm body and a flaky texture and the flavor is delicately sweet.
- Sage Derby Abbey Farms | Cow | England | 4.4 lb. wheel

Complemented by herbal flavors of sage leaves. It is similar to cheddar with a firm body, smooth texture, and creamy taste.

• Wensleydale w/ Cranberries - Coomb Castle | Cow | England | 2.5 lb. half wheel

The deliciously mild and creamy Wensleydale contrasts with the tang of juicy cranberries, creating a taste sensation.

- Wensleydale with Cranberries Lye Cross Farm | Cow | England | 12 x 7 oz. A combination of creamy cheese with sweet succlent cranberry pieces.
- White Stilton w/ Blueberries Somerdale | Cow | England | 2.2 lb. half wheel

White, crumby texture with a milky, sweet and savory flavor. Pairs well with Ports, Chardonnay, and Prosecco.

• White Stilton w/ Mango & Ginger - Somerdale | Cow | England | 2.2 lb. half wheel

White, crumby texture with a sweet and intense savory flavor. Pairs well with Chenin Blanc and Sauvignon Blanc.

• Wrangeback | Cow (Raw) | Sweden | 20 lb. wheel Long finish, beginning with afresh lactic bite, which turns to umami notes reminiscent of very aged cheddar.







Catanese Classics: Catanese Classic Cheese | 216-696-0080 | www.cataneseclassics.com Product/availability subject to change.



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OTHER SPECIALTY CHEESES (DOMESTIC)

Deer Creek The Wild Boar | Cow | Wisconsin | 12 lb. wheel

Handcrafted Monterey Jack cheese marbled with black truffles. Pair with Moscato, Italian red wines, or Brut Champagne.

• Renard's Farmer's Cheese w/ Guacamole | Cow | Wisconsin | 16 x 8 oz.

A mild, creamy cheese loaded with the flavor of guacamole. Enjoy with chardonnay, Moscato, or pinot noir.

- Renard's Farmer's Cheese w/ Pesto | Cow | Wisconsin | 16 x 8 oz.
 A mild, creamy cheese with the bountiful flavor of pesto. Enjoy with Sauvignon Blanc, Chardonnay, Pinot Grigio, Prosecco, or Chianti.
- Renard's Monterey Jack Cranberry Jalapeno | Cow | Wisconsin | 16 x 8 oz. Creamy Monterey Jack cheese, tart cranberries, and spicy jalapenos harmonize in a way that will make your taste buds sing!
- Renard's Monterey Jack Morel & Leek | Cow | Wisconsin | 16 x 8 oz.

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The creaminess of Monterey Jack plus the nutty character of morel and mild onion flavor of leek makes this cheese heavenly.

• Tulip Tree Nettle | Cow | Indiana | 6 oz.

This fresh cheese is bright and crumbly and is covered with mint, garlic, salt, and nettle leaves. Pairs well with Sauvignon Blanc.

• Vella Dry Jack | Cow | California | 7.5 lb. wheel

Gold, firm texture with sweet and earthy flavors. Pairs well with dark lagers and Chardonnay.