

SINCE  
1937

THE  
SMOKEHOUSE  
MARKET™



FOODS & WINES INSPIRED BY  
THE RICHNESS OF COUNTRY LIFE.

# FONTINA & MELTING

**FRENCH RACLETTE** - *Semi-hard cow's milk cheese washed in white wine, ideal for melting on veggies or potatoes or for snacking or of course, raclette.*

**FONTINA FONTAL** - *Alpine pantry staple & table cheese, melt into sauces, pasta or pizza. Mild & creamy & a crowd pleaser.*

**DOUBLE CREAM GOUDA** - *Mild & creamy, cow's milk crowd pleaser*

**GRUYERE** - *For melting in any luscious potato gratin, croque monsieur or quiche or crusty breads*

**MARCOOT CREAMERY HATCH PEPPER** - *A true "American cheese with a kick that melts really well" Try it melted on burgers, potatoes & pizza for true American flavors.*

**MOZZARELLA** - *A staple in any Italian kitchen for melting on pizza or pasta or caprese salad. We love the local Marcoot creamery mozzarella-creamy & smooth*

**SOTTECENERE AL TARTUFO** - *truffle infused raw, cow's milk Italian cheese from the northern region of Veneto. Aged in a coat of nutmeg, coriander, cinnamon, liquorice, cloves, & fennel & studded throughout with slices of rich, black truffle. Amazing on a cheese board or melted over potatoes or burger.*

**TALLEGIO** - *semi-soft, washed-rind, Italian beauty that makes an amazing grilled cheese. Stinky & loveable*