

## BLUE

Cashel Blue- Grubb Family farm, buttery & mild Colston Bassett Stilton - Moist, firm, spicy aroma, King of English Cheeses

MAYTAG BLUE- CLASSIC AMERICAN, SHARP & RUGGED

Point Reyes Farmstead Cheese Co.-Aged for 4 months & startlingly delicious. Brilliant on a steak.

Roque creamery Smokey blue- Rich, with terroir of smoked oregon hazelnuts

ROLLI RED ROCK- BLUE-VEINED CHEDDAR, INCREDIBLE, COMPLEX & ALWAYS MY FAVORITE

Rogue Creamery-Organic, creamy, American treasures from the Rogue River Valley

ROQUEFORT- RAW, SHEEP'S MILK, SOFT, SPICY & PIQUANT, CLASSIC FRENCH PERSILLE DE RAMBOUILLET-ÎNCREDIBLY SMOOTH & CREAMY GOAT'S MILK BLUE ST. AGUR- ROBUST & EASILY SPREAD FROM THE VILLAGE OF MONTS DU VELAY, FRANCE