

SINCE  
1937

THE  
SMOKEHOUSE  
MARKET™



FOODS & WINES INSPIRED BY  
THE RICHNESS OF COUNTRY LIFE.

## BRIE & CREAMY

BRILLAT SAVARIN- *Cow's milk, triple cream and Brilliant!*

Camembert Rouzaire- *mild, earthy aromas with luxurious complexity*

CELLARS AT JASPER HILL- *Harbison... woodsey, sweet & balanced*

Chaource- *Creamy & spreadable, close to a camembert, be creamier in texture*

COWGIRL CREAMERY MT. TAM- *Artisan, organic & an incredible triple cream beauty*

DELICE DE BOURGOGNE- *FROM THE BURGUNDY AREA, ONE OF THE MOST ACCLAIMED TRIPLE*

DOROTHY'S CREAMERY COMEBACK COW- *Floral, grassy, fun & flavors of butter, cream, truffles & almonds. You will "comeback" for more.*

EXPLORATEUR- *True aristocrat of French triple cream cheeses*

Fougerus Rouzaire- *mushrooms, white & bloomy, complemented with a delicate fern leaf*

FRENCH BRIE COURONNE- *Classic French double cream & perfect for your pique nique!*

FROMAGE D'AFFINOIS- *Delicate, lemony flavor & everyone's favorite*

MARIN FRENCH CHEESE CO.- *Authentic French Cheeses unique California style & flavor.*

NETTLE MEADOWS KUNIK- *Organic, award-winning triple cream with Goat & Cow's milk*

Pierre Robert- *Decadent, triple cream, buttery, smooth & mild...the ultimate with Champagne*

SWEET GRASS DAIRY GREEN HILL- *Double cream, soft-ripened, style of great camembert*

SOTTOCENERE AL TARTUFO- *Special Italian beauty set apart with black truffles & spices*

ST. ANGEL- *Triple cream...delightful with fresh berries & Champagne*

Tomme St. George- *Creamy with grassy undertones & mild with a lemony finish.*