

Artisan Cheese Special List

2420 – **Riley's 2x4 6#...** *Blue Ledge Farm – Vermont*

Milk: Raw Cow & Raw Goat - Cave Aged 3+ Months

2422 – **Crottina 6/4oz...** *Blue Ledge Farm – Vermont*

Milk: Goat – Smooth and Mold Ripened

2423 – **Lakes Edge 6#...** *Blue Ledge Farm – Vermont*

Milk: Goat – Ash Veined & Mold Ripened

1478 – **Blue Jay 6#...** *Deercreek – Wisconsin*

Milk: Cow – Blue Cheese with Juniper Berry

1127 – **Vat 17 Cheddar 5#...** *Deercreek – Wisconsin*

Milk: Cow – Naturally Aged

2264 – **Buffalo Mozzarella 12/7oz...** *Lupara - Italy*

Milk: Buffalo – Superior Mozzarella

5324 – **Cabot Clothbound Cheddar 8#...** *Cabot/Jasper Hill – Vermont*

Milk: Cow – Cave Aged Collaborative cheese

5689 – **Bayley Hazen Blue 7#...** *Cabot/Jasper Hill – Vermont*

Milk: Raw Cow – Natural rind, aged 3-4 Months

867 – **Goat Garrotxa 2.2#...** *Catalonia Spain*

Milk: Goat – Complex and Earthy, Mold Ripened

5922 – **Lamb Chopper 10#...** *Cypress Grove - Holland*

Milk: Sheep – Mild and complex Aged 3 months

5998 – **Midnight Moon 10#...** *Cypress Grove – Holland*

Milk: Goat – Aged 6+ Months

2439 – **Caciocavallo 6#...** *Liuzzi Cheese – Connecticut*

Milk: Cow – Springy and soft with a Complex flavor