

Likes? Dislikes? Fears? Passions?  
Ask your server for suggestions or just let us pick!

# Cheese

Summer 2009

## **5 Cheese Platter \$15.00**

Five great cheeses of your choosing.

## **The Works! \$20.00**

Cheese plus... **5 cheeses, Croccantini and  
House Selection of Extras.**

**Extras:**

**Croccantini - \$2.50**

**Fruit ~ Nuts ~ Honey ~ Jam  
\$1.50 ea**



# Aging

## **- Herb and Bloom Dominoes -**

### **Estrella Family Creamery**

We welcome a new cheese to the Estrella Family. Using Dominoes as the bases for this lavender inspired goodie was a great summer idea. It plays well off the tangy barnyard wrapped in a lemon twist. Now all you need is a Sparkling Lavender Lemonade.

**\$4.25 per oz** (Raw, Cow, Traditional Rennet, Lavender, Herbs)  
Montesano, Washington

## **- Leaf Wrapped Dominoes -**

### **Estrella Family Creamery**

What is better than one new cheese? TWO! Brandy soaked leaves are wrapped around this little wheel of goodness. Within the green leafy exterior lies a nuttier, creamier paste than the cheese above with an acidic punch on the finish.

**\$4.25 per oz** (Raw, Cow, Traditional Rennet)  
Montesano, Washington

## **- Misty -**

### **Carmelis**

Fresh in from Canada. This little 100 gram beauty is a bit sneaky. Looks like a simple little ash covered goat disc. Within the exterior lies a rich and creamy core with an evident fruity tone (think blueberry) that melds into a rich earthiness. The ash doesn't do much in the way of flavor, but gives it a nice visual appeal.

**\$6.00 per oz** (Goat)  
Kelowna, B.C.

## **- Blue Velvet -**

### **Carmelis**

They make an array of these little cheeses at Carmelis. With each being so unique it was hard to decide which ones to bring back. So I went with five of them. Inside the white and gray mottled surface you will find a solid core, with an oozing layer just under the rind. The flavor is rich and earthy with a hint of blue goatiness.

**\$6.00 per oz** (Goat)  
Kelowna, B.C.

## **- Moonlight -**

### **Carmelis**

A rich, dense, aged goat cheese with a single grape leaf on top. The grape leaf's natural properties prevent the normal white bloom from occurring over the full surface, and imparts a rich sweetness to the overall cheese.

**\$6.00 per oz** (Goat)  
Kelowna, B.C.

## **- Humbug Mountain -**

### **Rivers Edge Chèvre**

This namesake, as some may have guessed, is from Humbug Mountain. It was renamed from Sugarloaf Mountain by disgruntled explorers, who became lost in the 1850s. Ash-coated, truncated, pyramid covered in a beautiful bloom. Pat has us hooked with this delightfully simple cheese. A snowy white rind conceals a layer of ash and a sweet creamy, crumbly paste inside.

**\$7.50 per oz** (Goat)  
Logsdon, Oregon

## **- Big White -**

### **Carmelis**

Ofri calls this her "Camembert". Individually wrapped in crinkly cellophane and tied with a blue twisty. Simple and sweet creaminess. No shock or awe here just a lovely little cheese.

**\$6.00 per oz** (Goat)

Kelowna, B.C.

## **- Heavenly -**

### **Carmelis**

The name says it all. An almost yoghurt smooth texture with an appley sweetness tucked within.

**\$6.00 per oz** (Goat)

Kelowna, B.C.

## Washrind

## **- Red Darla -**

### **Estrella Family Creamery**

Caved aged red wine washed Trappist style cheese from right here in Washington! Maybe we can get Anthony to wear the robes... If you like your cheese soft and supple with just the right amount of funk; then Red Darla is your new friend.

**\$3.25 per oz** (Raw, Cow, 60+)

Montesano, Washington

## **- Pike Brewleggio -**

### **Estrella Family Creamery**

Washed in brew from right down the street at Pike Brewing Company. Think Taleggio with a local twist. Rich beefiness grows in your mouth as you enjoy the creamy paste with bits of salty crunch from the washed rind.

**\$4.25 per oz** (Raw, Cow, 60+)

Montesano, Washington

## **- Caldwell Crik Chevrette -**

### **Estrella Family Creamery**

Inspired by the creek that runs through their farm. This chevrette is the traditional cow and goat blend. Washed rind with a soft paste within its golden orange skin. Creamy cow a touch of goat and a coating mouth feel with just a little crunchiness from the salt rubbed rind. Like a little brie, almost.

**\$3.25 per oz** (Raw, Cow/Goat, Traditional Rennet)

Montesano, Washington

## **- Opal Creek -**

### **Ancient Heritage Dairy**

Nestled between the foothills of the Oregon Cascade Mountains and the fertile Willamette Valley. Their motto, "Raised with respect, nourished to nourish you", says it all. Finding the best ways to get the most out of each ewe, from sustainable and organic feeding to not using hormones or drugs to boost production. Within the sticky wash rind lies a heart of butter and a hoppy essence.

Washed in beer maybe? Not sure supplier didn't give me much to go on and the cheese doesn't seem to exist on Ancient Heritage's website.

**\$5.50 per oz** (Raw, Sheep & Cow, 60 Day+)

Scio (SIGH-o), Oregon

## **- Saint Olga -**

### **Rivers Edge Chevre**

Washed weekly in a brine of Siletz Brewery's Oatmeal Cream Stout. The result is a distinctively nutty flavor, rich aroma and a beautifully colored rind. Wonderfully rich and creamy; it's hard to believe it's similar to that poor quality, overly acidic, chalky white stuff so many suffer with from the vacuum packed grocery shelves.

**\$5.50 per oz** (Raw Goat, 2+ Month)  
Logsdon, Oregon

## Blue Vein

## **- Wynoochee River Blue -**

### **Estrella Family Creamery**

They hand assemble each of these wheels with curd from two separate milkings. You really need to see the wheel to fully understand. Craters and creases abound. Perfect swirls of sweet blueish-green veins map out the inside of this cheese. Hints of bitter balance well with the creaminess of the mouth coating paste.

**\$4.25 per oz** (Raw, Cow)  
Montesano, Washington

## **- Goatgonzola -**

### **Carmelis**

Lets describe this like a symphony in the mouth. It begins with this rich creamy sweet pear note. Building in your mouth until it covers every surface. With a sudden explosion of flavor you are in the land of acidic goat cheese. A bit of an overwhelming finish for some on such a wonderful young goat cheese. Ofri, Owner/Cheesemaker of Carmelis, tells me she has attempted to tone the finish down as well as making it a bit softer. You'll just have to try it for yourself.

**\$7.50 per oz** (Goat)  
Kelowna, B.C.

## Semi-Firm

## **- Valentina -**

### **Estrella Family Creamery**

They describe this cheese as Gruyere like and named for a cow in their herd with a heart shaped mark on her face. The fat laden paste coats your mouth with an initial sweetness that leans toward the barn a little. Subtle berry notes are coated in a sweet lactic paste.

**\$3.25 per oz** (Raw, Cow, Traditional Rennet)  
Montesano, Washington

## **- Old Apple Tree Tomme -**

### **Estrella Family Creamery**

Through the spring and summer this tomme is wrapped in apple brandy marinated leaves from the farm. A little funk to the nose and a rich earthy barnyard flavor complemented by its creamy texture with just a hint of a woody apple smoke.

**\$3.25 per oz** (Raw, Cow, 60+)  
Montesano, Washington

## **- Black Creek Buttery -**

### **Estrella Family Creamery**

Yes, they even make a cheddar! The bitter earth tone throughout is unusual and a bit of a zing on the first bite. A true cheddar curd structure lends well to the rich quality of the milk that has hints of lemon that adds to the acidic quality that brightens the lingering grassiness.

**\$4.25 per oz** (Raw, Cow)  
Montesano, Washington

## Firm

### - Grafton 4 Star Cheddar -

Started in 1892, the Grafton Cooperative Cheese Factory was founded by local dairy farmers to turn their surplus milk into cheese. After a fire destroyed the original factory, the business was rebuilt and was renamed the Grafton Village Cheese Company. They continue the time-honored tradition of producing some of the finest handcrafted Cheddar cheese in the world. Using only the purest and freshest natural Vermont Jersey milk. The milk has a high content of butterfat and gives the cheese a characteristic flavor and taste. I love to try cheddars from around the world.

This is a creamy, crumbly Cheddar with a bitter core.

**\$3.50 per oz** (Raw, Cow, Microbial Rennet, 4 Year+)

Grafton, Vermont

### - Cabot Cheddar -

What Cabot calls a "specialty cheddar". I wish they were all made to this caliber. They describe it as Old England tradition meets New England flavor. Aged in neighboring Jasper Hill Farms "cave" this cheese develops a wonderful earthy nutty sweet taste, typical of Jasper Hill, with just the right amount of crumble.

**\$4.25 per oz** (Raw, Cow, 12 Month+)

Montpelier, Vermont

### - Vintage -

#### **Carmelis**

Drunken Goat??? This is more like Ubriaco of Italy. Nothing like that plastic cheese of drunkenness. Under the slightly violet rind is a crumbley paste with hints of berries.

I usually steer clear of such a cliché cheese, but this one is truly amazing.

**\$7.50 per oz** (Raw, Goat)

Kelowna, B.C.

### - Goat Gruyere -

#### **Carmelis**

Now if I could just get Ofri to make us some goat butter. Pressed curd cheese with a nutty smokiness. I think this will find its way into a dish soon.

**\$7.50 per oz** (Goat)

Kelowna, B.C.

### - Tuscany -

#### **Carmelis**

Ofri describes this as her "Parmesan". Rich and meaty with more than a little bit of a funk. You should have seen my wife eating it. Was a classic moment that I wish I'd had the camera out for. If you like 'em with funk then order this stinker.

**\$7.50 per oz** (Goat)

Kelowna, B.C.

## **- uTaravu -**

### **Tomme Corse**

It is back!! Coopérative Fromagère - Many shepherds working together using a common facility to produce one product. Produced by a Southern Corsican company, Petreto-Bicchisano. Aged about 6 months giving it a very rich full flavor. A definite favorite among many of the staff. The rind is brown and rusty and becomes more mottled with age. The paste is smooth; creamy and crumbly in the center while softer on the edges as it ages from the outside in.

**\$4.75 per oz** (Raw, Goat ~15%/Sheep ~85%)  
Corsica, France

## **- Black Jewels -**

### **Blue Rose Dairy**

With a 120 goat strong herd this little dairy makes some great cheeses. Using 100 gallons of their milk production exclusively for cheese. The rest is sold off to a local processing plant. Inside the charcoal rubbed rind is one of the snowiest white cheeses I have seen. The drying affect of the charcoal really brings out the flavor of the milk. Sweet, acidic, creamy, and dry with hints of berry and rich goatiness.

**\$7.00 per oz** (Goat)  
Winlock, Washington

## **- NW Comfort -**

### **Blue Rose Dairy**

This small dairy is located just north of my home town. A recent flood had slowed production, but the cheeses haven't suffered in quality one bit. This tangy olive oil rubbed pure white cheese finishes with a hint of bitter greens. Here is what the cheese maker has to say about it, "The cheese creams in your mouth as you eat it."

**\$7.00 per oz** (Goat)  
Winlock, Washington

## **- Pleasant Ridge Reserve -**

An artisanal cheese made from the non-pasteurized milk of a single herd of cows fed and managed using natural, "old world" practices. I know, great cheese from Wisconsin! Cows graze lush pastures from early spring through fall, just as all cows did before the industrialization of our food system. The resulting milk has better nutritional value and more varied and subtle flavors that are expressed in the delicate flavor profile of Pleasant Ridge Reserve.

**\$4.25 per oz** (Raw, Cow, Traditional Rennet)  
Dodgeville, Wisconsin

## **- Lior Special Edition -**

### **Carmelis**

Very well balanced, beautiful lemony herbaceousness with just the right edge of pepper. Think of the best Pecorino Romano, add a hint of bay leave and random bites of peppercorn and you have this outstanding cheese.

**\$7.50 per oz** (Raw, Goat)  
Kelowna, B.C.