

C H E F ' S C H E E S E  
S E L E C T I O N

**Chabichou du Poitou**

French goat's milk cheese with a firm texture and lingering tangy finish.

**Piave**

Italian pasteurized cow's milk cheese with a dense texture and full-bodied flavor, resembling a young Parmigianino Reggiano.

**Pimiento Giddy Goat**

Handmade homegrown goat cheese from Johns Island, SC flavored with pimiento and cayenne pepper.

**Fourme d' Ambert**

One of France's oldest cheese that dates back to Roman times, it is a pasteurized cow's milk blue cheese with a semi-hard texture.

**Brillant-Savarin**

A triple cream brie cow's milk cheese from Normandy France with a creamy slightly sour flavor.

**Humboldt Fog**

Goat's milk cheese made by Cypress Grove Chevre of Acata in Humboldt county California, with an eatable vegetable ash as a central line and a core of fresh goat cheese surrounded by a shell . Creamy, light and mildly acidic.

**Torta de la Serena**

Spanish sheep's milk cheese with a soft texture and rich flavor.

**Lamb Chopper**

Pasteurized aged sheep's milk cheese with a smooth texture made in Europe exclusively for Cypress Grove Chevre.

*Cheese Selections by Winburn Carmack and Staff*