



GREEN LEAF

# the bloomy rind

WINTER 2010



COW	GOAT	SHEEP	BLUE	MIXED MILK
Brillat-Savarin	Truffle Tremor	Ossau Iraty	Bleu d'Auvergne*	Colle Rosso*
Bandage Wrapped Cheddar	Camellia	Idiazabal	Crater Lake Blue	Robiola 3 Milk
Beemster Classic	Drunken Goat	San Andreas	Shaft's Blue	Tumin Rutulin*
Fromage de Laguiole	Garrotxa	Lavort	Roaring 40's	Toma Trifulera*
Taleggio Latte Crudo	Caprino Lucano di Grotta*	Pecorino Moliterno	Mountain Gorgonzola*	La Corte*

*\*available by preorder only*

## cheese plate suggestions

### CHEESE AND BUBBLY

Pair this decadent selection with a glass of sparkling wine. A French triple crème, an aged gouda with hints of caramel, and a creamy blue from Australia.

**Brillat-Savarin | Beemster Classic | Roaring 40's**

### CALIFORNIA GOLD

Three California treasures from the Eureka state! A cow's milk cheddar, a truffled goat's milk and a semi-firm sheep's milk, each a gold-standard in cheese. Serve with honey and apples.

**Bandage Wrapped Cheddar | Truffle Tremor | San Andreas**

### A SELECTION OF SHEEP'S MILK

France, Spain and Italy are each represented. Appreciate the subtle nuances of a variety of sheep's milk cheeses, and serve with dried cherries and flatbreads.

**Idiazabal | Pecorino Moliterno | Lavort**

### ITALIAN ESSENTIALS

Three quintessential Italian cheeses that we just can't live without. Hearty taleggio, sumptuous robiola and a robust gorg. Serve with bread and mostarda.

**Taleggio Latte Crudo | Robiola 3 Milk | Mountain Gorgonzola**

# value-rich cheese

GreenLeaf understands the need to keep costs in check, and with that in mind, we have pulled together a fine assortment of our most attractively priced cheeses for you. Make no mistake, well-priced does not mean diminished quality—in fact, it is quite the opposite. What makes these cheeses so exceptional is that they are also some of our most beloved. Consider a buttery French Emmental for less than \$10 per pound, or a truffled mixed-milk toma from Italy for around \$14 per pound. And there are 12 cheeses on the list from right here in the Bay Area alone! The selection is exceptional, and easy on the bottom line too. Try some of our fantastic (and frugal) cheeses today!

## UNDER \$10

### COW

Claudet Brie  
Green Fields  
Special Select Dry Jack  
Marin French Gold  
Big Ed's\*  
Yellow Buck Camembert

### BLUE

Shaft's Blue  
Black River Blue

## \$10-\$12

### COW

Beemster Classic  
Beemster XO  
Carmody  
Crescenza  
Fromage de Laguiole  
Tome des Bauges\*  
Piave  
Franklin's Teleme

### GOAT

Drunken Goat

### BLUE

Gorgonzola Dolce  
Maytag  
Point Reyes Blue  
Roaring 40's  
Cambozola

## \$12-\$14

### COW

Rouge et Noir Triple Crème Brie  
San Joaquin Gold  
SeaHive

### SHEEP

Idiazabal

### GOAT

Humboldt Fog  
Caprino Lucano di Grotta\*

### BLUE

Crater Lake Blue  
Oregon Blue  
Fourme d'Ambert\*  
Bleu d'Auvergne\*  
Valdeon

### MIXED

Toma Trifulera\*

## \$14-\$16

### COW

Bandaged Wrapped Cheddar  
Comte\*  
Explorateur

### SHEEP

Lamb Chopper  
Manchego  
Ossau Iraty  
Pecorino Nocino\*

### GOAT

Fog Lights  
Midnight Moon

### BLUE

Mountain Gorgonzola\*  
Smokey Blue

*\* available by preorder only*



# cheese plate additions

In addition to our delicious artisanal cheeses, GreenLeaf also offers an appetizing selection of specialty honeys, dried fruits, nuts, breads and other accompaniments to perfectly complement your favorite cheese. Here are just a few of the fantastic choices available:

**Dalmatia** Fig Spread

Walnuts

**Marshall's Farms** Honey

**La Brea** Bakery Baguettes

**La Saison** Date and Pecan Wheel

**Pastry Smart** Ciabatta Loaf

Quince Paste

Dried Cherries

Fresh Apples

Fresh Pears

Edible Flowers

Marcona Almonds

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