

# February Cheese Board

## Mediterranean Cheese Sampler - \$35

### ***Caciotta del Lazio ~ 1#***

This Italian sheep's milk cheese takes a little time to reveal, but it does, at which point it offers a texture that is semi-firm, less crumbly than feta, with an impact reminiscent of a fine aged gouda. Tangy with sweet & sour notes.

### ***Capricho de Cabra Pimenton ~ 1.1#***

Creamy, silky goat's milk cheese from Spain's Murcia Region. No chalky aftertaste with this mild, buttery cheese. This version is rolled generously in smoked sweet paprika.

### ***Capricho de Cabra w/Green Pepper ~ 1.1#***

Same deliciously creamy goat cheese as above, but rolled in crushed green peppercorn.

## Mediterranean Sampler with accompaniments - \$65

### ***Membrillo 11oz***

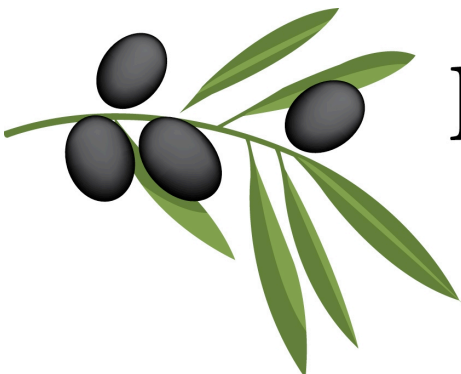
Membrillo, or quince paste, is a very traditional component served to accompany cheeses in Spain. It is a thick confiture made simply with quince and sugar that resembles more pate de fruit than a jam or a jelly.

### ***Bello Rustico Crostini - 2 packages traditional, 2 packages rosemary, 2 packages herb.(selection may vary)***

Crostini, meaning crisp and light, is made in Italy from traditional Italian bread dough, rolled thin and baked in a slow oven until golden. Perfect cheese partner or use to dip in olive oil.

### ***Olive Oil, Esporao 750 ml***

An all time favorite from Portugal. Very balanced, fruity, slight peppery finish. For any application from table service to cooking and finishing. Consistently delicious.



## REGIONAL ACCESS

PURVEYORS OF SPECIALTY & NATURAL FOODS

1609 Trumansburg Rd, Ithaca, NY 14850

Phone: 607.319.5150 • Fax: 607.319.5156

Email: [food@regionalaccess.net](mailto:food@regionalaccess.net)