

## ***California Grill's Cheese Board***

### **Comté**

*Comté is made from the unpasteurized milk of Montbeliard cows in the Jura Mountains of France in Franche-Comte. Comté is aged for sixth months were it develops a tight-knit texture and satiny body. On the palate, one can detect notes of fruits, hay, and a slightly nutty, smoky flavor gained during the process when the curd is cooked. The rind is usually a dusty-brown color, and the internal pâté is a pale creamy yellow.*

### **Affidelize**

*Affidelize is from the Chablis region in France; it is very similar to Epoisses, which is made in the same region. Affidelize is a soft cow's milk cheese with a moist, terracotta-colored washed rind. This cheese has a delectable fruity aroma and a rich full flavor. During its aging process, the cheese is repeatedly wiped with a Chablis-soaked cloth. Over time, the flavors of the wine seep into the heart of the cheese. The cheese is creamy and pungent, with a satiny texture.*

### **Nevat**

*Nevat is a soft-ripened, pasteurized goat's milk cheese from Catalonia, produced by Cheesemaker Josep Cuixart. The name comes from a Catalan word for snow, a reference to the cheese's powdery rind and perhaps its peculiar shape. The cheese is strikingly beautiful with its flat bottom and gently sloping top. The paste is pale ivory with fully developed, long-lasting flavor, a gentle sweetness balanced with salt and tang.*

### **Fromage de Brebis**

*Fromage de Brebis is made from pasteurized sheep's milk. This interesting cheese comes from the lush lands of France where its name means cheese from the sheep. This smooth creamy cheese comes in a white rind square shape. Fromage de Brebis offers a fine texture and delicate flavor for all.*

### **Cabrales**

*This renowned blue cheese is from the Northern Spanish region of Asturias. It is made from blended unpasteurized cows, goats, and sheep's milk. The cheese is aged from two to six months in natural caves during this time the veins of blue-greenish color are developed. It has a creamy texture with a sharp, tangy, flavor, and a powerful bouquet with a strong, and persistent flavor.*

***Enjoy all five for 20.00***

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