

AROUND THE RIND



Week of April 27th - May 11th

CHEESE			
BHARATMA PANEER	481961	2/5#	Paneer is an Indian-style cheese used primarily in cooking dishes. It is a fresh unripened cheese that holds its shape through the cooking process. Mild taste allows it to pick up the flavor of sauce & ingredient.
LIFE PROV BRIE 1 KG	593021	2/2.25#	Soft ripening white mold rind, double creme brie with great shelf life.
MANCHEGO GRAN VALLE 6 MOS	481777	2/6.6#	The most important of Spanish cheeses, made in the La Mancha region of central Spain and protected with PDO status. Aged for six months it develops great flavors, rich and nutty.
MILTON PRAIRIE BREEZE SPECIAL ORDER	482748	1/5#	This cheddar style cheese from Iowa has a sweeter flavor than traditional cheddar with a pleasant sharpness.
MONTCHEVRE GOAT, CRUMBLD CSE	489807	2/2#	.Fresh Wisconsin goat cheese crumbles ready to crumble on salads, pasta or pizza.
PARMIGIANO REGGIANO 1/8 WHEEL SPECIAL ORDER	481819	10#	The King of Cheeses, Parmigiano Reggiano is made from raw cow's milk under the guidelines of the strict Consortium, aged for 22-24 months to bring out tremendous flavors. No other grating cheese compares!
POINT REYES ORIGINAL BLUE	593040	1/6.5#	Beautiful wheel of raw milk cheese made on the Giacomini family farm just north of San Francisco from their herd of Holsteins. This potent and tangy blue is great in a salad, with steak or just on its own.
POINT REYES TOMARASHI	526586	10#	TomaRashi, with its blend of heat, umami and nutty flavors, is a total standout in our new Toma with Attitude lineup. The key to the flavor is Shichimi Togarashi, a Japanese spice blend containing chili flakes, nigella, chili powder, orange peel, ginger powder and nori. The result is a gentle heat that warms your palate gradually, making you want more!
CRAYSSAC BLACK TRUFFLE BUTTER	568458	6/2.5oz	Haling from California grass-fed cows, this European-style butter is blended with 5% black truffle, black truffle peelings and sea salt to create a traditional French flavor palette.
FOURME D'AMBERT	400010	2/4.5#	"Fourme d'Ambert is one of France's oldest cheeses. Made from cow's milk, its production dates from the Roman occupation of France 1,000 years ago, when it was reportedly made by mountain-dwellers in the lush, green, volcanic Auvergne region. There is also an unmistakable 9th-century image of Fourme d'Ambert carved in stone at La Chaume."
MILTON CARMELIZED ONION CHEDDAR	562545	5#	This mild cheddar is perfectly blended with caramelized onions that provide a savory-sweet taste that makes it versatile and addictive.
TRUFFLE GOUDA	481851	9#	Traditional Dutch cheese in harmonious relation with a melange of black truffles, giving it a creamy smooth flavor with earthy exotic flavors.
SMOKED CHEDDAR	548548	2/2/2.5#	This processed cheddar has been naturally smoked giving it a mild smoke flavor.
COMTE	598999	2/10#	Made from raw cow milk in the French-Comte of Jura. Aged about 6 mos., it is firm, dense, and bursting with big Swiss flavor. Natural rind with straw color interior. One of best cheeses to use in fondue.

Supply may be limited, order now while supplies last!
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CORSU VECCHIO	593056	5 kilo	"Corsu Vecchiu is a traditional pressed sheep's milk cheese, or tomme de brebis, from the French island of Corsica. Its name translates to "Old Corsican". The cheese is known for its bold yet balanced flavor, which comes from the wild herbs and flowers the free-ranging sheep graze on. "
RACLETTE	593076	10#	With its natural rind, semi-firm texture and smooth earthy medium flavor, raclette marries well with wines and fruit as a table cheese. Though this pasteurized cow's milk cheese is known best for melting.
BLUE D'AUVERGNE	598141	2/5.2#	Raw AOC cow's milk cheese of Auvergne. Paste is moist and semi-soft. The veining is bold and deep blue and thoroughly caverened through the paste. The flavor is big, pungent and less salty than other blues
ROQUEFORT PAPILLON	40003	2/5.2#	Sharp sheep milk blue from Roquefort, South of France. France's King of Blues . AOC, raw milk, it is spicy, tangy, crumbly and full of moisture. Papillon Roquefort takes 150 days to cure. Exquisite!
CAVEMAN BLUE	593510	5#	"A favorite of cheese mongers and connoisseurs, organic Caveman Blue is a favorite choice for a cheese platter. A natural rind allows this cheese to release moisture while cave-aging, developing a fudgy, creamy texture with earthy notes of shitake mushroom, sweet golden beets, brown butter, and moderate "blue" flavor."
FETA PAILS	593007	2/9#	An exceptional feta. Big flavor semi-soft, white porous curd is rich and tangy in flavor. Packed in re-sealable tubs and brine.
GOAT CRUMBLES	489807	2/2#	Fresh Wisconsin goat cheese crumbles ready to crumble on salads, pasta or pizza.
HEREFORD HOP	482231	4.4#	"Full fat hard cheese made with pasteurised cows' milk and natural rennet. Encrusted with toasted hops which give a pleasing edge to the flavour. "
MIMOLETTE AGED 12 MONTH	400007	2/6.6#	Historically cave aged with our signature cratered rind. Vibrantly orange and evolved maturation from tender to dry breakable texture.
MOZZ BURRATA 6-2/4OZ	489787	6 - 2/4 oz	"Our Burrata features a tender fresh mozzarella shell filled with creamy, rich filling that flows beautifully when cut, creating an unforgettable taste experience perfect for salads, artisan breads, or elegant appetizers."
MOZZ BURRATA 6-4/2OZ	489783	6 - 4/2 oz	"Our Burrata features a tender fresh mozzarella shell filled with creamy, rich filling that flows beautifully when cut, creating an unforgettable taste experience perfect for salads, artisan breads, or elegant appetizers."
PARMESAN SHRED	482583	cs	A mild, shredded domestic parmesan cheese that is cost effective. Use to top pizza, in salads, pasta or in sauces.
PICO AFFINE	400011	8/3.5 oz	This pico is a real local cheese which offers the best of Perigord to satisfy lovers of goat cheese and will quickly find its place on a cheese platter.
QUADRUPPELLA LA TRAPPE	400004	5 kilo	"Quadrupel is a semi-firm cow's milk cheese infused with this Belgian beer. The hoppy notes play on your tongue while the smooth, creamy texture melts in your mouth. This cheese has great meltability, adding hoppy, tangy flavor to grilled cheese, craft burgers, or decadent, creamy mac and cheese. Or add a cheesy element to side dishes like potato gratin, cheese soufflé, fondues, or a side salad with tart apples and fruity dressing."
ROGUE RIVER BLUE	481570	5#	"After 9 to 11 months of careful tending in our aging caves, our team hand-wraps each wheel in organic, biodynamic Syrah grape leaves that have soaked in pear spirits. On the Autumnal Equinox each year, we celebrate the release of the year's new Rogue River Blue Cheese."
VELLA DRY JACK	400013	8#	"A true masterpiece of American cheese-making. Made like fresh Monterey Jack and further aged for another seven to ten months. Firm, pale yellow with a sweet nutty flavor. This cheese is great for grating, shredding, slicing, cooking or just plain eating. Marvelous in toasted cheese sandwiches, omelets and soufflés. Delicious shredded on pasta, soups or tacos --for a taste that is unique and special. Coated with an edible rind of cocoa, pepper and canola oil, Dry Monterey Jack will surely become one of your favorites."
WALO RAMP	40000	5#	"This cheese conveys the unmistakable flavour of a warm spring day in the forest. Fine citrus notes gently shimmer through the flavour of the wild garlic and give it a remarkable, subtle, aromatic note. "
BLEU D'TERMIGNON	481852	18#	"Bleu de Termignon is a cow's milk, uncooked pressed cheese, produced by hand at 2300 m above sea level in a handful of mountain chalets, in the heart of the Vanoise natural park. it is made only during the summer mountain grazing, from June to September. There are currently less than ten producers (between 4 and 7, depending on sources) whose herds include no more than 60 animals."

BEEMSTER ROYAAL GRAN CUR	598600	20#	"This special selection cheese was developed by our master cheesemakers to honor our Appointment as a Purveyor to the Royal Court of the Netherlands - a distinction awarded only to companies that are 100 years old or older, are regionally representative and significant, and held in high regard by the citizens of Holland. "
AFFIDELICE AU CHABLIS	523585	6/250 g	"Affidélíce au Chablis is a soft, pasteurized cow's milk cheese from Burgundy, France, that matures within 3-4 weeks. This cheese shares many similarities with Époisses, particularly in its rich flavors and washed rind. The smooth, slightly wrinkled rind ranges from orange to brick red and is washed weekly with Chablis wine, infusing it with a tangy, wine-forward flavor and distinctive aroma."
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TOMARASHI	526586	10#	"TomaRashi, with its blend of heat, umami and nutty flavors, is a total standout in our new Toma with Attitude lineup. The key to the flavor is Shichimi Togarashi, a Japanese spice blend containing chili flakes, nigella, chili powder, orange peel, ginger powder and nori. The result is a gentle heat that warms your palate gradually, making you want more!"
VACCHE ROSSE PARMIGIANO REGGIANO	425411	1 kilo	A truly special and very rare expression of the "King of Cheeses". Made only from the milk of the native Reggiana cows of Northern Italy, this version is richer due to the higher butterfat content of the milk. Available in very limited quantities as there are only 3,000 Reggiana Cows in production in all of Italy.
LOU BREN	593501	2.2#	A sheep milk cheese from Southern France, similar to the famed St. Nectaire cheese. This washed rind cheese is rich and umami packed.
VALENCAY	407805	6/8 oz	One of the most well known cheeses from the Loire Valley. This uniquely shaped cheese is bright and lactic.
MEAT			
ANGELS SALAMI, BLACK TRUFFLE	418015	6/6.5 oz	Black Truffle Salami, a customer favorite, made with 100% Berkshire pork meat and 5% black truffle from Perigord, France. Prepared with red wine, armagnac and spices with a deep, earthy truffle flavor.
NUESKE BACON SLAB 12-14#	462024	1/13# rw	Sweet and smoky whole slab bacon. Hand trimmed, cured and smoked for a minimum of 24 hours over glowing embers of genuine apple wood. The entire slab is saturated with the sweet apple wood smoke.
SPECIALTY			
ARTICHOKE, LONG STEM	592000	2/2 kg	Long stem artichokes are tender and lend themselves well to antipasta salads and plate presentations.
BLACK GARLIC WHOLE	450044	2/16.9 oz	Whole Black Garlic Bulbs are fermented in an ideal environment. Craftsmen patiently mind the fermentation for approx. 30-45 days and their craftsmanship yield a wonderfully versatile ingredient. Sublime!
CHUNG PASTE, HOT PEPPER KOREAN	489987	1/2.2#	Gochujang! Authentic fermented Korean Paste made of rice and red peppers.
DIVINA OLIVE, GREEK PITTED MIX	489814	2/5#	Here we have a pitted mix of authentic Greek varietal olives: Kalamata, Mt. Athos, Athos, Mt. Pelion Blond & Black in aromatic wild herbs.
GARNICHE DRIED BLD ORANGE ROUNDS	799787	1#	Dehydrated citrus is a great way to reduce labor, waste and create visually appealing beverages.
GARNICHE DRIED LEMON ROUNDS	799786	1#	Dehydrated citrus is a great way to reduce labor, waste and create visually appealing beverages.
GARNICHE DRIED LIME ROUNDS	799785	1#	Dehydrated citrus is a great way to reduce labor, waste and create visually appealing beverages.
GARNICHE DRIED ORANGE ROUNDS	799784	1#	Dehydrated citrus is a great way to reduce labor, waste and create visually appealing beverages.
ILIADA EVOO, PDO KALAMATA	481539	4/3 liter	Made with hand picked olives that are grown and milled around the city of Kalamata in the south central Peloponnese, Greece. This oil is has an unusual flavor profile with strong aromas of hay and grass.
ILIADA OLIVES, KALAMATA PITTED	514584	1/17.64#	Rich flavored and fruity taste unique for KALAMATA variety olives. The fruits maintain and gain their full body taste by being fermented naturally in brine (water and sea salt).

MALDON FOODSERVICE, SEA SALT	481858	1/3.1#	Maldon salt has become known for its flavor and quality, sought after by the health conscious and gourmets alike. The resealable plastic tub contains sparkling white crunchy sea salt flakes.
MIKE'S HONEY, HOT CHILIES	402226	4/24 oz	Mike's signature infusion of New York wildflower honey and Brazilian chili peppers creates a perfect balance of sweet followed by a slow building heat.
NELLIE JOES KEY WEST LIME JUIC	591013	12/16z	This famous juice is the original and has long been the favorite choice of America's bakers when preparing the very best Key lime pies. Bets kept in a cool environment to protect the color and flavor.
ILLEN CHERRIES, BADA BING .5G	401374	4/72 oz	Using only natural ingredients, these cherries contain no preserva- tives, red dyes or corn syrup and are pitted and packed with stems on, for year round enjoyment.
FCC BLACK SQUARE CRACKERS HERITAGE	562695	6/4.9 oz	All-butter, with a crumbly texture and delicate flavour that makes them a natural and gentle partner for any cheese.
FCC CRACKER EVOO & SEA SALT	546258	6/4.9 oz	Intentionally subtle, so as to never overwhelm the cheese, serve with Pecorino or any hard cheese.
FCC GLUTEN-FREE EVOO CRACKER	542685	6/3.5 oz	A crunchy cracker made to partner with any hard cheese, but perfect to eat alone. Made from a blend of gluten-free cereals, tapioca, buttermilk, extra virgin olive oil and sea salt.
SYRUPS			
SYRUP PUMP PET BTL	418821	1/10ct	Syrup pump will deliver 1/4oz of syrup and is designed to fit only the 1883 PET syrup bottles.
SYRUP, CARAMEL PET	494875	2/1l	Created in the heart of the French Alps, 1883 syrups are unrivaled in the commitment to flavor authenticity, purity of taste and aromatic intensity which is achieved through the selection of the best ingredients.
SYRUP, RASPBERRY PET	488801	2/1 l	Created in the heart of the French Alps, 1883 syrups are unrivaled in the commitment to flavor authenticity, purity of taste and aromatic intensity which is achieved through the selection of the best ingredients.
SYRUP, VANILLA PET	467736	2/1 l	Created in the heart of the French Alps, 1883 syrups are unrivaled in the commitment to flavor authenticity, purity of taste and aromatic intensity which is achieved through the selection of the best ingredients.
SYRUP, ALMOND	495852	2/1 l	1883 almond syrup provides a classic rich taste, close to almond milk. The ideal companion for Pastis, a choide for Tiki cocktails, also delights coffee, hot chocolate, water or milk.
SYRUP, PEPPERMINT	425695	2/1 l	Enjoy the cool crisp flavor of peppermint in a syrup that will sublimate very recipe with its rare freshness.
SYRUP, PUMPKIN SPICE	485685	2/1 l	1883 Pumpkin Spice Syrup offers a delicious blend of spices & pumpkin aromas.
SYRUP, SIGAR-FREE CARAMEL	495862	2/1 l	1883 Sugar Free Caramel Syrup is perfect for adding that classic caramel flavor to coffee, hot chocolate & more without worrying about added sugars.
SYRUP LAVENDER PET	704124	2/1 l	Created in the heart of the French Alps, 1883 syrups are unrivaled in the commitment to flavor authenticity, purity of taste and aromatic intensity which is achieved through the selection of the best ingredients.
SYRUP COCONUT PET 1L	495855	2/1 l	1883 Coconut Syrup offers a delicious flavor close to fresh grated coconut, achieved through the selection of the best ingredients.
SYRUP PEACH PET	467854	2/1 l	1883 Peach Syrup reveals a fresh, round taste of peach enhanced by the perfect balance of sweetness and acidity.
SYRUP MANGO PET	458524	2/1 l	The 1883 syrups delights with its intense Mango scent and floral notes
SYRUP CHAI TEA PET	423854	2/1 l	1883 Chai Tea Syrup elevates your drink game effortlessly. From cocktails to coffee, its rich flavors enhance every sip. Simply pour, mix, and savor the art of exquisite taste.
PASTRY			
NIELSEN 32OZ, VAN MADAGASCAR #21032	419971	1/32 oz	Highest quality, cold-processed vanilla extract made with only Madagascar beans.
NIELSEN 32Z, VAN PASTE PURE	470127	1/32 oz	A proprietary blend of select vanilla beans is used to make this highest quality vanilla paste. The added vanilla pod seeds highlights the natural vanilla content.
VANILLA BEANS, MADAGASCAR GOUR GOURMET	450008	1/.5#	Highest quality vanilla planifolia beans from Madagascar. These beans have the classic rummy flavor with a long finish. Perfect for baking, custard and sauces.