

Tinnell's

CHEESE

MENU

Tinnell's Finer Foods

2205 Crystal Spring Avenue, SW

Roanoke Virginia 24014

540.345.7334

www.tinnells.com

Daniel Scott, Meat and Deli Manager

Adam Z. Markham, Wine Manager



CHIEESE

SAVELLO ROMAN TABLE CHEESE

From the Lazio region of Italy, Savello di Roma makes a great table cheese and is the perfect ending to any meal. Made from sheep's milk and aged 60-90 days, it is a firm, mild cheese with light, fruity notes.

 **Sangiovese; Chianti; Zinfandel;**
Moscato di Asti

ITALY - 

MEADOW CREEK GRAYSON

Reminiscent of Italian Taleggio or French Livarot, but with rich Jersey milk and a longer aging time. Soft, finely textured cheese, very rich and beefy with a pungent aroma and a nutty, sweet overtone. Surface ripened with a reddish-orange washed rind.

 **Oaky Chardonnay; Merlot; Chianti;**
Barolo; Beer (Medium-Bodied); Hard Cider

GALAX, VIRGINIA - 

HILLSBOROUGH BLOOMIN' LUNITAS

A Beautiful little round of cheese with a bloomy rind and a melt-in-your-mouth interior, you have to try it to believe it!

 **Sauvignon Blanc; Fumé Blanc;**
Chenin Blanc; Chablis; Fruity Rosé;
Champagne

HILLSBOROUGH, NC - 

MEADOW CREEK APPALACHIAN

A buttery, slightly sweet cheese with fruity lemon notes that shade into toasted as the cheese ages. The texture of this cheese is very distinctive – flexible, supple and lush, melting on your tongue.

 **Un-oaked Chardonnay; Torrontes;**
Pinot Grigio; Sangiovese; Beer (Lager)

GALAX, VIRGINIA - 

SIMPLY CHEDDAR BALL

A cheese ball made with only the finest aged extra sharp cheddar cheeses without the use of any processed or cream cheeses. It has a little onion for bite and fresh chopped pecans on the outside for crunch.

 **Oaky Chardonnay; Cabernet**
Sauvignon; Cabernet Franc; Rioja;
Shiraz/Syrah; Champagne;
Beer (Brown Ale; IPA)

VIRGINIA - 

BONI PARMIGIANO REGGIANO

A hard, straw-colored cheese with a naturally dark, oily rind and a compact, grainy texture. This cheese is handmade in Italy, exactly the way it was 700 years ago.

 **Chardonnay; Chianti; Super Tuscans;**
Barolo; Barbaresco; Valpolicella; Prosecco

ITALY - 



MORE CHEESE

AGED MANCHEGO "CURADO"

This special cheese is aged for over 12 months, giving it a sharper, nuttier flavor and a firmer, more brittle texture than its younger namesake.

Made using traditional methods under strict quality guidelines.

 **Spanish Tempranillo; Merlot; Malbec; Old Vine Zinfandel; Cava; Sherry**

LAMANCHA, SPAIN - 

PORT SALUT

Invented by Trappist Monks during the 19th century, this is a semi-soft pasteurized cow's milk cheese from Mayenne, France, with a distinctive orange crust and a mild flavor.

 **Champagne; Riesling; Pinot Noir; Red Burgundy; Côtes du Rhône**

MAYENNE, FRANCE - 

TUXFORD & TEBBUTT STILTON

"The King of English cheeses", Stilton is characterized by its typical blue veining with rich complex flavors and a piquant finish.

Tuxford & Tebbutt is a must-have cheese for each cheeseboard!

 **Red Bordeaux; Fruity Zinfandel; Ice Wine; Late Harvest Riesling; Sherry; Tawny Port; Sauternes; Belgian Ale; IPA**

LEICESTERSHIRE, ENGLAND - 

BEEHIVE "BIG JOHN" CAJUN CHEDDAR

This spicy hand-rubbed cheese packs a heat punch as you near the rind. Made from the milk of Jersey cows in Northern Utah, the combination of sweet creaminess and spice make it a great with any cheese plate.

 **Off-Dry Riesling; Alsatian Whites; Champagne; Big Cabernet Sauvignon; Merlot; Wheat Beer; Belgian Ales**

UTAH - 

SAGA CLASSIC BLUE BRIE

A triple-cream, soft-ripened blue-veined cheese, this is the best of two cheeses, with a mild and creamy taste with gentle blue veins.

 **Riesling; Cabernet Sauvignon; Big Zinfandels**

DENMARK - 

ASHE JUUSTO

Juustoleipa (meaning "bread cheese") is a buttery flavored baked cheese that has been produced in Scandinavia for over 200 years. The baking process forms a tasty crust similar to bread. To warm, briefly sauté or place in microwave for 10-20 seconds flavor.

 **Pinot Gris/Grigio; Yeasty Champagne; Full-Bodied Dark Beers**

NORTH CAROLINA - 



EVEN MORE CHEESE

TILLAMOOK MEDIUM CHEDDAR

A rich and creamy medium cheddar. Each batch, made from the same recipe used for over a hundred years, is aged naturally for at least 90 days. Winner of "World's Best Medium Cheddar" in 2010

 **Champagne; Sauvignon Blanc; Oaky Chardonnay; Rioja; Cabernet Sauvignon; Light-Bodied Wheat Ale**

TILLAMOOK, OREGON - 

CURTIN'S DAIRY GOAT FETA

While feta was traditionally made from goat's milk, in 2005 it became defined by the EU as having at least 70% sheep's milk, with the remainder being goat's milk. Cow varieties are also produced but goat is the one and only original!

 **Chardonnay (esp. unoaked); Pinot Gris/Grigio; Sauvignon Blanc; Pinot Noir; Beaujolais; Zinfandel; Wheat Beer**

ROCKY MOUNT, VA - 

BEEMSTER VLASKAAS

Historically, Vlaskaas ("Flax Cheese") was made only once a year to celebrate the Flax Harvest. Its creamy sweetness is loved by children and cheese connoisseurs.

 **Chardonnay (esp. big Californians); Pouilly-Fuisse; Gamay Beaujolais; Pinot Noir; Merlot; Zinfandel**

NETHERLANDS - 

PECORINO ROMANO - GRATED

A firm, salty cheese, Pecorino Romano works well as an ingredient because it doesn't melt into strings when it's cooked.

 **Sancerre Rosé; Chianti Classico; Chianti Riserva; Brunello di Montalcino; Merlot; Zinfandel; Brown Ale**

ITALY - 

CURTIN'S DAIRY GOAT CHEESE

Made daily in Rocky Mount, these cheeses are available in a traditional "spreading" type chevre as well as many different flavored varieties. The commonality? They are all delicious!

 **Pouilly-Fumé; Sancerre Blanc; Sauvignon Blanc (esp. Californian); Sancerre Rosé; Provencal Rosé; Red Bordeaux; Champagne; Belgian Ale**

ROCKY MOUNT, VA - 

MEADOW CREEK "MOUNTAINEER"

A Hard, Alpine-style cow's milk cheese, Mountaineer has a smooth supple texture and a natural brushed rind. It is aged in cellars a minimum of six months, giving it a concentrated flavor, toasted and nutty with a hint of butterscotch. Similar to Fontina.

 **Pinot Grigio; Viognier; Red Burgundy; Dolcetto; Barbaresco; Barolo; Hard Cider;**

GALAX, VIRGINIA - 



MORE & MORE CHEESE

MONTBOISSIER DU HAUT LIVRADOIS

A Morbier - A semi-soft, lightly nutty cheese with a layer of vegetable ash midway between top and bottom. A French favorite!

 **Alsatian Gewürztraminer; Alsatian Riesling; White Burgundy; Côtes du Rhône; Pinot Noir; Beaujolais**

FRANCE - 

POINT REYES BLUE CHEESE

Creamy with an elusive, salty flavor attributable to the coastal fog and briny breezes flushing the pastureland. This blue is aged for 6 months, giving it time to develop sea-blue veins and deep luscious flavor.

 **Cabernet Sauvignon; Merlot; Zinfandel; Tawny Port; Madeira; Sherry; Sauternes**

CALIFORNIA - 

BEEMSTER XO

Revered by connoisseurs for its amazing deep tastes of butterscotch, whiskey and pecan, its flavor develops for 26 months of natural aging.

X-O-'s deep, long-lasting tastes pair well with elegant wines, olives, and nuts.

 **German Riesling (esp. Spätlese); Cabernet Sauvignon; Champagne; Port; Sherry; Dessert Wines; Beer (Belgian Saison; Porter)**

HOLLAND - 

GREAT MIDWEST MOREL & LEEK JACK

Every bite of Great Midwest Morel & Leek Jack includes a mouthwatering mélange of woodsy morel mushroom and sweet and savory leek. The PERFECT cheese for a French omelet or delicious just for snacking!

 **Sauvignon Blanc; White Sancerre; Vouvray; Pinot Noir; Dry Rosé**

WISCONSIN - 

L'ÉDEL DE CLÉRON

Made from cow's milk, banded with a strip of bark and aged to develop its oozy, runny character and rich and creamy texture.

The flavor of is perfumed with scents of the Forest and a slight resinous aspect from the bark.

 **Pinot Gris; Riesling; Pinot Noir; Côtes du Rhône**

CLÉRON SPAIN - 

LIONI LATTICINI FRESH MOZZARELLA

Lioni's all natural fresh mozzarella is a traditional mozzarella cheese that is made from 100% whole cow's milk. Delicate, moist and smooth, it is hand wrapped in the original size the old-fashioned way.

 **Orvieto; Pinot Grigio/Gris; Chianti; Sangiovese; Prosecco; Beer (Wheat)**

NEW JERSEY - 



CHEESE, CHEESE, CHEESE

GRAFTON 2YR. RAW CHEDDAR

An outstanding mature cheddar cheese selected for its pronounced flavor and smooth finish. This 2 year aged cheese is excellent when accompanied with dried fruits and nuts, crusty breads and big wines.

 **Gewürztraminer; Rioja; California Cabernet Sauvignon; Sherry (esp. Amontillado or Oloroso); Beer (IPA)**

VERMONT - 

BELLERIVE BRIE

These smaller discs of Brie have deep flavor and good texture, similar to a camembert, which you will find in any local shop in Normandy. Best served at room temperature.

 **Alsation Whites; Pinot Gris; White Bordeaux; Merlot; Red Bordeaux; Champagne (Blanc de Blancs or Rosé); Sweet Sherry; Hard Cider**

FRANCE - 

CULINARY CIRCLE ASIAGO

With a savory, nutty flavor reminiscent of Parmigiano Reggiano, Asiago is often grated over salads, soups, pastas and sauces. This Asiago is aged for a minimum of 5 months.

 **Gewürztraminer; Rosé; Merlot; Zinfandel; Port; Madeira**

WISCONSIN - 

CYPRESS GROVE PURPLE HAZE

A fresh little goat's milk cheese from Cypress Grove Chevre in Northern California flavored with wild fennel pollen and lavender.

 **Pinot Grigio; Albariño; Viognier; Sauvignon Blanc; Old-Vine Zinfandel; Cava**
CALIFORNIA - 

MONTBRU SUAU DE BUFFALA

The ONLY Spanish cheese made from water buffalo milk, it has a soft aroma and texture with a slightly tart flavor redolent of woodland and pasture. Delicious with quince jelly and walnuts.

 **Albariño; Spanish Rosé (esp. of Garnacha); Garnacha; Merlot**
SPAIN - 

DRUNKEN GOAT

Semi-firm pasteurized goat cured for 48-72 hours in Doble Pasta red wine. A pure white, sweet and smooth paste with a lovely violet-hued rind. Delicately grapey, with a gentle, pliable texture and mild fruity flavor.

 **Sauvignon Blanc; Rioja; Merlot; Fruity California red blends**
MURCIA, SPAIN - 



CHEESES GALORE...

BOUCHERON

Semi-aged, ripened for 5 to 10 weeks. Ivory-colored pote surrounded by a bloomy white rind. Soft, but semi-firm in texture. A somewhat mild flavor that becomes sharper as it matures.

 **Sauvignon Blanc (esp. Sancerre); White Bordeaux; Dry Riesling; White Bourgogne; Pinot Noir; Merlot; Zinfandel; Beer [Belgian (esp. Chimay)]**

LOIRE VALLEY, FRANCE - 

ROGUE SMOKEY BLUE

Cold smoked for 16 hours over hazelnut shells from the Pacific Northwest. A balance of sweet caramel and hazelnut flavors that magically contrast against the sharpness of the blue cheese.

 **Pinot Gris; Chardonnay (esp. buttery/oaky); Cabernet Franc; Zinfandel; Muscat; Beer (esp. big ales)**

OREGON - 

"SUPER MOUNTAINEER!"

From Meadow Creek Dairy in Galax comes this "Super" version of their award-winning Mountaineer. Aged a full 12 months, this cheese is drier and more closely resembles a Gruyere or Emmental than it does the Fontina like "regular" Mountaineer.

 **Gewurztraminer; Riesling; Beaujolais; Cotes du Rhone; Champagne; Beer (esp. Dark Lager and Porter)**

GALAX, VIRGINIA - 

GRAFTON VILLAGE 1YR. CHEDDAR

Creamy and rich, Grafton's youngest selection presents the comforting flavor and broad appeal of an old-fashioned farmhouse cheddar!

 **Oaky Chardonnay; Riesling; Zinfandel; Cabernet Sauvignon (esp. big Californians); Beer (esp. Pilsner and Kolsch)**

VERMONT - 

LAGREIN

The Lagrein wine flavored cheese is produced with pure pasteurized mountain milk. Characterized by irregular cracks and cured with the Lagrein wine. A creamy and elastic texture with a nutty flavor and accent flavors of wine and spice.

 **Chardonnay (esp. big & oaky); Chianti; Beer (esp. Belgian and Pale Ale); Dry Hard Cider**

ALTO ADIGE, ITALY - 

BRILLAT SAVARIN

A cow's milk, triple-creme cheese from France. This lovely cheese is buttery, rich, creamy and decadent with a rare "natural rind" which is essentially a thin skin. Incredible on its own or served with a fruit jam on hearty bread.

 **Chardonnay; Viognier; Red Bordeaux; Champagne; Beer (Pale Ale); Dry Hard Cider**

NORMANDY, FRANCE - 



CHARCUTERIE

FIORUCCI PROSCIUTTO DI PARMA

Imported from Italy. Aged for over 400 days. The elegantly fragrant and sweet flavor are unique to the climate of Parma, Italy and a tradition more than 2,000 years old.

PARMA, ITALY - 

OLLI SALAMI NORCINO

Norcino salamis made from high quality pork from family farms throughout Virginia using a traditional pork salami recipe with a bit of white pepper for added dimension. These salamis are coarsely ground, lightly mixed and string-tied to protect the product.

RICHMOND, VA - 

SAN GUISEPPE SWEET SOPRESSATA

Artisanally produced by Giacamo, this salami is made the traditional way – by hand. Coarsely chopped meat is seasoned with garlic, wine and fresh herbs for an old-world taste.

ELON, NC - 

SAN GUISEPPE MILANO SALAMI

Artisanally produced by Giacamo, this robust, finely ground salami is made with fresh garlic, whole peppercorns and Chablis wine.

ELON, NC - 

OLIVES & SUCH

PICHOLINE OLIVE “GRAB BAG”

FRENCH COUNTRY OLIVE “GRAB BAG”

MANZANILLA STUFFED WITH PIMENTOS

MANZANILLA STUFFED WITH ALMONDS

MANZANILLA STUFFED WITH ANCHOVIES

MANZANILLA STUFFED WITH GARLIC

GREEN OLIVE TAPENADE



ACCESSORIES

**CARMEN DE LA TORRE MARCONA ALMONDS
ARTISANAL CRACKERS
LES FOLIES FROMAGES
DUNDEE GINGER PRESERVES
DUNDEE THREE-FRUIT MARMALADE
ARISTON SELECT 100% EXTRA VIRGIN OLIVE OIL - GREECE
ARISTON SELECT 12 YEAR OLD BALSAMIC VINEGAR – MODENA, ITALY
VIRGINIA WINE VINEGARS
ON THE RISE BREADS**

CHEESE AND WINE PAIRING GUIDELINES

- Note there will always be exceptions, so experiment
- The harder the cheese the higher degree of tannin a wine can have
- Creamy cheeses require a wine with higher acidity
- The whiter and fresher the cheese, the crisper and fruitier the wine
- Heavy rich cheeses will partner with light reds and Chardonnay
- Strong veined cheeses usually demand a sweeter wine
- Soft cheeses with bloomy white or red dotted rind, full bodied whites, younger reds, lower tannins
- Orange-red rind soft cheeses, full-bodied reds with lower tannins, powerful whites
- Semi-soft cheeses with a pink-gray rind, strong powerful whites, mature whites



CREATING A CHEESE PLATTER

Here at Tinnell's we are more than happy to put together cheese platters for your special occasion (or just for a fun introduction to your dinner)! If you would like to experiment, here are some suggestions to get you started:

Presentation

Select 3-6 cheeses that vary in shape, size and color for a visually interesting platter.

Texture

Choose cheeses from soft and runny to firm and crumbly, for example a ripe and runny Bloomin' Lunitas, the Morel & Leek Jack, an aged Gouda and Point Reyes Blue would create nice textural contrast on a cheese platter.

Milk Type

Alternately, cheeses made from the three main milk types (goat, sheep and cow) would make an interesting "study in cheese": Meadow Creek Appalachian, Roman Table Cheese and Cypress Grove Purple Haze would be some great choices!

Flavor

Select cheeses that have different flavor profiles from mild to strong.

Theme

You might choose to develop a theme around your presentation-serve all firm mountain cheeses, all blues, or cheeses from the same region or by the same cheesemaker.

Wine

When serving several cheeses at once one wine will rarely complement all of them. We are happy to help you pick out some wines that will nicely compliment your platter selections.

Accompaniments and Condiments

If you are in the mood for a more elaborate presentation, the addition of fresh, seasonal fruits, nuts, Marcona Almonds, some olives, or perhaps a chutney (to go with a fine English cheddar). Take a look at the Accompaniments we offer and try some for yourself!

Before Serving

Make sure you remove your cheeses from the refrigerator in time for them to come to room temperature, approximately 1 ½ hours, depending on the temperature of your room. Keep the cheeses wrapped until ready to serve.

Cutlery

Use a different knife or spoon (for the runny types!) for each cheese. We find that butter knives are a good choice because they don't take up a whole lot of space on your platter.



Average Platter Price Estimate Chart*

(Our custom platters start at \$35.00)**

LIGHT PLATTER		HEAVY PLATTER	
<u>\$4.00 per person +15%</u>		<u>\$5.00 per person +15%</u>	
8	\$ 36.80	\$ 46.00	
10	\$ 46.00	\$ 57.50	
12	\$ 55.20	\$ 69.00	
14	\$ 64.40	\$ 80.50	
16	\$ 73.60	\$ 92.00	
18	\$ 82.80	\$ 103.50	
20	\$ 92.00	\$ 115.00	
25	\$ 115.00	\$ 143.75	
30	\$ 138.00	\$ 172.50	
35	\$ 161.00	\$ 201.25	
40	\$ 184.00	\$ 230.00	
50	\$ 230.00	\$ 287.50	
75	\$ 345.00	\$ 431.25	
100	\$ 460.00	\$ 575.00	

**These prices are estimates based on an average price per pound of \$20.00. Bread and crackers are extra*

***Orders less than \$35.00 are considered casual cheese flights (small assorted plates of cheese) and can be made while you wait. Cheese flights are \$5.00 plus the cost of the cheese and include a small garnish of fruit. Crackers or bread are extra.*



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For more information or to
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