

ARTISAN CHEESES

Our program includes both domestic & imported cheeses with a focus on small batch, artisanal cheeses in cow's milk, goat's milk and sheep's milk. On top of our partners who source cheese from around the world, we search for local farms in Ohio, Pennsylvania and Kentucky to partner with.

Euclid's Finest custom cuts a majority of the cheeses in our processing facility and are here to help create custom cheese boards.

****All fresh cheese selections are cut to your specific order in 1lb. increments!****

In addition to our wide variety of cheeses, Euclid's Finest offers the finest in charcuteries from Fermin, Nduja, 1732 Meats and Volpi. This includes Serrano and Iberico Hams, a variety of dried sausissons and olives from Barnier. We also offer compliments like Quince Paste, Fig Spreads and dried nuts and fruits to add to the charcuterie boards.



**CZ0855—Belgium
Chimay Beer Cheese
Semi-Soft, Cow Milk**

Chimay A La Biere is a washed rind cheese, submerged in the monks' famous beer to give it a robust and slightly pungent aroma with hints of malts and hops, which is then aged over an intensive eight week process. 1/5 lb.



**CZ4040—Denmark
Danablu Blue Cheese
Semi Soft, Cow Milk**

Sharp, piquant & slightly salty w/ a crumbly texture that makes it both spreadable & sliceable. The color is white/slight yellow w/ blue-green mould smoothly spread inside the cheese. 1/6 lb.



**CZ4115-England
Stilton White with
Lemon Zest
Semi-Soft, Cow Milk**

This is an English cheese that comes from Leicestershire. The cheese is mild and crumbly with a lemon-fresh acidity. The lemon zest balances the acidity of the cheese with a sweet, tangy finish. A true dessert cheese. 4/2.65 lb.



**CZ4272—France
Marcel Petite Comte
Hard, Cow Milk**
Aroma's of

hazelnuts, fried onions and spring berries shine over an undertow of cut grass, wet earth and straw. Herbaceous and fruity, kissed with a deep heavy cream. 1/ 20 lb.



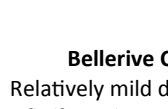
**CZ4110 —France
St. Andre
Soft, Cow Milk**

A rich, heavenly triple-cream cheese that has a silky, buttery paste enrobed in a white rind. Great for a cheese board & a perfect ingredient for decadent dessert recipes or entrees. 4.5 lb.



**CZ4210-France
Ovation Brie
Soft, Cow Milk**
Double cream

brie w/ a clean, smooth taste. This stabilized brie has a wonderful shelf life while retaining excellent flavor. 2/2.2 lb.



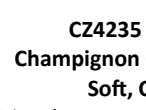
**CZ4212 —France
Bellerive Camembert Soft, Cow Milk**

Relatively mild despite the mushroom smell. The fluffy rind is without flavor but soft enough to compliment the sticky texture. Dominated by notes of mushroom and grass, the flavor remains fairly constant and is carried along by a strong creaminess. Towards the end, a mild tang develops and lasts into the aftertaste. 12/8oz.



**CZ4320—Germany
Sternschnuppe Swiss
Semi-Hard, Cow Milk**

A pasteurized cows milk- The texture is open and springy while buttery in flavor. You will also get a hint of cauliflower, walnut and mushroom. 4/3.5 lb.



**CZ4235 —Germany
Champignon Cambozola Blue
Soft, Cow Milk**

Deliciously creamy and mild w/ a hint of blue; a perfect beginner's blue. It's a triple cream, soft ripened w/ blue veins. 2/5 lb.



**CZ4287— Canada
Celebrity Honey Goat
Soft, Goat Milk**

W/ honey at the helm, a hint of sweet is the ideal for the velvety taste of goat cheese. This young, fresh cheese is creamy enough to spread but firm enough to slice, resulting in a mild, smooth and refreshing taste. 6/10.5 oz.



**CZ4262 —England
Ford Farm Huntsman,
Semi -Hard, Cow Milk**
Each layer is carefully made by hand as Blue

Stilton is sandwiched between mild Double Gloucester cheese. A perfect combination for wine pairings, sandwiches & burgers. 2/5 lb



**CZ4120-England
Wensleydale w/
Apricot
Semi-Soft, Cow Milk**

Wensleydale has a clean, mild slightly sweet flavor w/ a honey aftertaste and firm, crumbly texture. The flaky texture of fresh Wensleydale is complemented by the fruity richness of sweet, succulent apricots. 4/ 2.4 lb.



**CZ0857— France
Eifel Tower Cremeux
Soft, Cow Milk**

A soft-ripened cheese that is a very rich in flavor. With a 72% butterfat content, Cremeux is downright decadent. This triple cream is delicate with a fluffy and velvety interior. 4.4 lb.



**CZ4090—France
Port Salut
Semi Soft, Cow Milk**
W/ a distinctive orange

rind, this French cheese has a strong aroma & mild flavor. Port Salut is best enjoyed as a snacking cheese w/ fruit or as a part of a cheese board. 4.5 lb.



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**CZ4200 –Holland
Beemster(18 month) Gouda
Semi Hard, Cow Milk**

Beemster is matured for no less than 18 months to ensure a wonderfully complex taste and the beautiful color of caramel. Beemster Gouda is at a perfect age for any kind of cheese connoisseur to enjoy. 1/24 lb.



**CZ4247 –Holland
Red Wax Gouda
Semi Hard, Cow Milk**

Creamy, full-flavored, nutty, sweet, encased in red wax. A fuller fat cheese & one of the world's most popular. 1/10 lb.



**CZ4070 -Holland
Smoked Gouda Semi Soft, Cow Milk**

Creamy and buttery w/ a hint of smoke flavor (processed). Available in logs will make it perfect for slicing. Great on burgers, sandwiches & deli trays or melted over chicken breast. 4/ 6 lb. log



**CZ4222– Ireland
Cahill Porter Cheddar
Semi-Soft, Cow Milk**

The flavors of this brown waxed gourmet cheese are full, rich, tangy and chocolaty w/ a pungent finish. It goes perfect as the hors d'oeuvre when sliced and served with a salad. This cheese can also be served grilled. Pair Irish Porter with a chilled pint of Guinness stout or Irish Porter. 1/5 lb.



**CZ4060– Ireland
Belton Farms Sage Derby
Semi-Hard, Cow Milk**

A semi-hard, yellow cheese with a firm texture. VAT made meaning the sage is added at the same time that the cheese is made ensuring elegant green veining and a creamy texture. Beautiful display cheese for a cheese board. 2/4.4 lb.



**CZ4050-Ireland
Belton Farms Port Wine Derby
Semi-Hard, Cow Milk**

A semi-hard, yellow cheese w/ a firm texture. VAT-made meaning the port wine is added at the same time that the cheese is made ensuring elegant burgundy veining and a creamy texture. Beautiful display for a cheese board. 2/4.4 lb.



**CZ4250– Italy
Grana Padana Parmesan,
Hard, Cow Milk**

Grana Padana has a thin, shiny gold rind and a flavor that is excellent, mellow yet intense! This is a great grating cheese aged about 6 months. 1/20 lb.



**CZ4265– Italy
Fontina
Semi Soft, Cow**

Fontina cheese has a pale interior with small holes and a soft texture. The cheese has a mild taste with a hint of nut flavor and honey. 2/4 lb.



**CZ4340-Italy
Fratelli Ricotta Salata,
SemiSoft, Sheep Milk**

An Italian cheese made from the whey part of sheep milk that is pressed, salted & aged for 90 days. It is white in color w/ a firm texture & salty taste. Great for slicing, crumbling & grating. 2/8 lb.



**CZ4220—Italy
Cacio deBosco
Tartufo Semi
Soft, Sheep Milk**

The long maturation balances the taste of pecorino with the strong taste of truffle. 2/5 lb.



**CZ4095– Mexico
Queso Fresco
Soft, Cow Milk**

Queso Fresco has a trademark salty-sour kick, and while its creamy by nature of its freshness, its not rich or buttery tasting. 4/5 lb.



**CZ3008– Mexico
Chihuahua (Asadero)
Semi-Soft, Cow Milk**

This cheese has good melting properties and becomes softly stringy when heated. It is great on sandwiches or melted on cooked foods (pizza & nachos.) 5 lb.



**CZ4080—Spain
Corazon de Ronda Manchego
Hard, Sheep Milk**

Spain's signature cheese- Made from sheep's milk, it is aged for 3 months to give it a nutty, piquant flavor & a smooth texture. Its beautiful rind looks like the weave of a basket making it a great display cheese. 1/7 lb.



**CZ4330-Switzerland
Emmi Raclette, Semi-Hard, Cow Milk**

The mild, nutty notes and assertive aroma enhance any dish. Ideal for traditional serving, such as melting over fingerling or new potatoes, mac and cheese, grilled cheese sandwich with bacon, or mixed in pasta. Pairs well with apples, grapes, salami, Rieslings and amber ales. 1/15 lb.



CZ4335-Switzerland

Emmi Tete de Moine, Semi-Hard, Cow Milk

Tete de Moine is aged at least 2 1/2 months on a small spruce plank & is typically paired w/ a dry, white wine. Due to its fine texture, it is not cut but shaved into delicate rosettes with a blade. Suitable for all occasions and is favored for its melt-in-your mouth texture. 4/2 lb.



**CZ4255– Switzerland
Gruyere King Cuts,
Hard, Cow Milk**

Sweet but slightly salty. Nutty when young and becomes more complex as it ages. 2/5 lb.



**CZ4195 -Switzerland
Alpague Special Gruyere
Semi-Hard, Cow Milk**

The milk is taken from the cows only during the warmer months when the herd is able to graze on the wild flowers and grasses of the alpine pastures. Best on cheese plates or paired with toasted nuts and fruits. 55 lb.



**CZ4233 -Switzerland
Challerhocker Tomme
Semi-Soft, Cow Milk**

An unpasteurized cheese w/ the flavor of peanuts, brown butter, cashews, malt & caramel. This "cellar-sitter" does just this for 10 months resulting in changes beneath the firm surface.

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CZ4275—USA, California
Montchevre Bucheron
Soft, Goat Milk
Goats milk aged 5-10 weeks with a dense center and creamy outer ring. Expect earthy undertones throughout. 2/2.2 lb.



CZ4285-USA, California
Montchevre Cranberry Goat Log
Soft, Goat Milk
Made with full respect for traditional French cheese making techniques, our fresh logs being with milk that is slowly drained and folded w/ the highest quality ingredients right away, to ensure rich flavors and smooth texture.



CZ4355-US
Cypress Grove Midnight Moon
Semi-Hard, Goat Milk
Aged 6+ months, this blushing ivory colored cheese is dense and smooth with a slight crunch of protein crystals that form naturally with aging. Midnight Moon is nutty and brown buttery up front w/ a caramel finish.



CZ4350—USA, California
Cypress Grove Goat Chevre Purple Haze,
Soft, Goat Milk
The unexpected marriage of lavender and wild fennel pollen distinguishes Purple Haze—and make it utterly addictive. 12/4 oz.



CZ4360-USA, California
Cypress Grove Humboldt Fog
Semi-Soft—Goat Milk
The subtle, tangy flavor & distinctive layer of edible vegetable ash are a prized combination in this iconic American original. You'll enjoy buttermilk and fresh cream, complemented w/ floral notes, herbal overtones and a clean citrus finish. As Humboldt Fog matures, the layer of proteolysis just under the rind will increase developing a more intense flavor. 1/5 lb.



CZ4365—USA, California
Cypress Grove Truffle Tremor
Soft, Goat Milk
The perfectly balanced marriage of ripened goat cheese jam packed with Italian black summer truffles. Elegant and sophisticated, you'll enjoy the heavy floral, herb, and mushroom notes in this earth shaking masterpiece. 1/3 lb.



CZ4298-USA, Connecticut
Mystic Sea Change
Semi-Soft, Cow Milk
This is an Italian Stracchino-style cheese with a yeasty, doughy paste of 4 oz. disk. The yeast ripened cow's milk cheese reveals a lactic tang and a carries a lingering fruity notes.



CZ4297- USA, Connecticut
Mystic Call Me Melville - Soft, Cow Milk
A rare American super-fresh Stracchino cheese, inspired by the Northern Italian style, which is about smoothness, pliability & meltability. Melville's namesake is Herman Melville- homage to the texture of the soft, luxuriously buttery square of cow's milk cheese. It's a supple, silky "singularly fatty globule of pure deliciousness," & a few weeks old.



CZ4270 -USA, Indiana
Jacobs & Brichford Ameribella
Semi Soft, Cows Milk—SEASONAL
Ameribella is a semi-soft, washed rind cheese, inspired by the cheeses of Northern Italy, with a salty, savory and mildly lactic flavor. It is a pale creamy yellow color, with a soft cream to orange brown rind. It maintains a distinctly earthy aroma and is slightly salty, savory and mildly lactic. The flavor sweetens w/ age while the body grows smooth & silky. 1/2 lb.



CZ4310 -USA, Iowa
Prairie Breeze Cheddar
Semi-Hard, Cow Milk
A twist on a well-aged white Cheddar—aged for 9 months & made w/ vegetarian rennet w/ no color added. Sweeter than your typical cheddar w/ a lot of flavor & is crumbly yet creamy with a little crunch from calcium crystals. Great on salad, soup, sandwich's, desserts. 2/5 lb.



CZ4271 -USA, Maine
Lakin's Gorge Opus 42
Semi-Hard, Cow Milk
Opus 42 is semi-firm cheese made w/ aromatic cultures such as flora danica & penicilium candidum. It is aged for 3-6 months during which it develops a mottled natural rind w/ a pale yellow paste that is slightly sharp and nutty. The aroma is yeasty w/ distinct notes of cellar, earth & lemon. 6.5 lb



CZ4317- USA, Maine
Pineland Cheddar Spread,
Soft, Cow Milk
All the richness of our award-winning cheddar in a creamy spread. Resealable 8 oz. tub. Award Winner! Gold Medal at the 2008 Los Angeles International Dairy Competition 12/.5 lb.



CZ4203-USA, Massachusetts
Blue, Great Hill Farms
Semi-Soft, Cow Milk
Unlike many Blue cheese varieties, the milk is not homogenized resulting in a fully flavored and smooth tasting cheese. 1/6 lb.



CZ4246-USA, Massachusetts
Cricket Creek Maggie's Round
Semi-Hard, Cow Milk
Maggie's round is inspired by the toma cheeses of the Italian Alps. The flavor is sharp and bright and fruity with citrus notes, the rustic rind adds earthy tones. 1/3 lb.



CZ4205 -USA, New Hampshire
Boggy Meadow Fiddlehead
Tomme
Semi Hard, Cow Milk
This is a natural rind cheese, cave-aged for over 6 months to create a rich flavor. The cheese is similar to a Tomme de Savoie. 2/5 lb.



CZ4300—USA, New York
Nettle Meadows Kunik
Semi-Soft, Goat/Cow Milk
Triple Cream Wheel made from goats milk & Jersey cow cream. This has a white rind & a tangy buttery flavor. Delicious on its own or w/ fruit crackers! 6/7oz.



CZ4217—USA, Vermont
Cabot Habanero Spread
Soft, Cow Milk
Ole! Our fieriest south-of-the-border cheddar yet! Attention-grabbing habaneros offer a ride-'em cowboy, yi-ha, blazing taste experience. Not for the timid! 12/ 8 oz.



CZ4216—USA, Vermont
Cabot Spread, Extra Sharp
Soft, Cow Milk
The spreadable convenience to all the full with the rich flavor of "The World's Best Cheddar." This extra sharp spreadable cheddar comes in an easy to use, resealable tub and is great for spreading on sandwiches or crackers. 12/8 oz.



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**CZ4215- USA, Vermont
Cabot Clothbound Cheddar
Semi Hard, Cow Milk**

A natural rind, bandaged in cloth and coated in lard. It has a crumbly texture and nutty aroma. The flavor is deeply savory and slightly tangy with a caramel sweetness. 4/ 8 lb.



**CZ4225-USA, Vermont
Jasper Hill Baley Hazen Blue,
Semi-Soft, Cow Milk**

A fudge like texture, toasted nut sweetness and anise spice character makes this dense and creamy blue veined cheese very unique. 1/6 lb.



**CZ4230-USA, Vermont
Jasper Hill Harbison
Soft, Cow Milk**

Woody and sweet, balanced with lemon, mustard and vegetal flavors. It has a rustic bloomy rind and is wrapped in spruce bark. 8/4.5 oz.



**CZ4249 -USA, Vermont
Grafton Village Truffle Cheddar
Semi-Hard, Cow Milk**

A delicate balance between earthy flavors of truffle and the smooth, rich bite of our Vermont cheddar. An ideal cheese for cooking or as the centerpiece on a cheese board. 2/5 lb.



**CZ4290-USA, Vermont
Maplebrook Mozzarella
Curd
Soft, Cow Milk**

Excellent for kneading, stretching and frying. Great to make your own fresh mozzarella balls- 1/ 10 lb. box



**CZ4295/ CZ 4296-USA, Vermont
Fresh Maplebrook Burrata/ Burrata
Soft, Cow Milk**

Originally from the Puglia region of Italy, this American version is made in Vermont, exactly as they did by stretching curd into mozzarella & filling it w/ a creamy center to create burrata. The soft buttery texture is made from fresh cream and stracciatelli. 6/8 oz.



**CZ4315 -USA, Wisconsin
Pleasant Ridge Reserve - Semi-Hard, Cow**

The most awarded cheese in American history. Named after the land formation on which their farm sits, Pleasant Ridge Reserve is made in the tradition of Alpine Cheeses like Gruyere and Beaufort. They only make this cheese from May- Oct with their cows are eating fresh pasture. This is grass-fed where the raw milk produces flavors in the cheese that cant be replicated by ordinary milk. 10 lb.

**CZ4415- USA, Wisconsin
Red Spruce, 4 year aged Yellow Cheddar
Semi-Hard, Cow Milk**

The 4 year variety of Red Spruce Cheddar is rich and buttery with a slight bite. It's perfect for gourmet burgers and macaroni and cheese, or just for snacking. 2/2.5 lb.



**CZ3020-USA, Wisconsin
Stella Fontinella - Cow Milk**

A unique cheese w/ a distinctively smooth and tangy flavor and hint of sharpness. Its versatility makes it excellent as a table cheese or with a glass of white wine. It melts well, has a creamy texture, and is great on grilled veggies and sandwiches.



**CZ4400- USA, Wisconsin
Red Barn Cheddar
Semi-Hard, Cow Milk**

Creamy and smooth with a distinctly sweet flavor and remarkable melting qualities. 5 lb.

**CZ4405-USA, Wisconsin
Red Barn 3 yr aged Cheddar
Semi-Hard, Cow Milk**

Aged 3 years it maintains its signature creaminess amidst a developing bold & complex flavor without the sharpness or acidity of typical cheddar 5 lb.



**CZ4410-USA, Wisconsin
Red Barn Cuploa - Hard, Cow Milk**

A raw milk cheese aged over 9 months and handcrafted in small batches. Gluten Free and made with vegetable rennet this cheese is fruity and nutty with hints of caramel and toasted pineapple. 10 lb.

CZ4425-USA, Wisconsin

Van Gogh Edam Print Red Wax Gouda - Semi-Hard, Cow Milk

A Dutch-style classic with a mild approachable flavor that's versatile for a wide range of applications. Sandwiches, burgers, grilled cheese, mac n' cheese, casseroles, omelets, frittata. 2/7 lb.

CZ4420-USA, Wisconsin

Emmi Roth Signature Cheeseboard Kit - Cow Milk

Creating a cheese board with just the right balance of complementary & contrasting flavors has never been easier. This features five award-winning signature varieties for a true taste of Wisconsin: GrandCru Original, Buttermilk Blue, GranQueso Original, Van Gogh Natural Smoked Gouda and Roth Peppadew Havarti. 13 lb.



**CG2195 Australia
Waterwheels Original Box**

Light, crisp and deliciously thin without any strong flavors to overpower your cheese selections. Waterwheel Wafer Thin Crackers is the perfect partner for your fine cheeses, pate and all kinds of antipasto. 12/3.5 oz.



**CG2100 USA
New York Flatbreads**

Made from the finest, all natural ingredients, New York Flatbreads are made w/ a unique extrusion process that produces a thin, crispy, flavorful crisp bread which retains the full flavor of all the ingredients. They do not get soggy or moist when topped. 1/5 lb.

CG2197 Z Crackers, Sweet/ Salty 12/8 oz.

The perfect combo of sweet turbinato sugar, savory sea salt & a hint of red onion. Try it w/: Goat cheese, fresh ricotta, soft-ripened cheese.

CG2198 Z Crackers, Sea Salt/ Olive Oil 12/8oz.

This is our most basic cracker. It was created to enhance the flavor of any pairing. Try it with: Affinois, St. André, salsa, hummus, dips or crumbled into soup.

Call us at:

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