



Mediterranean Plate

Think sunshine, salty breezes, olives, grapes and high, fertile pastures. The abundance of the Mediterranean shines forth in this delightful Fromage Plate featuring cheeses from Corsica and the southern coastal regions of France. Shown here with Rosé wine from Provence.

The Cheeses

Fleur du Maquis. An artisanal ewe's milk cheese from the island of Corsica, whose name translates as "flower of the maquis," the French term for the scrubby local terrain. Soft, mild and aromatic, which may contain a dusting of bluish mold that is encrusted with rosemary or savory. If you can't find it, ask for: An herb-encrusted goat's milk cheese from Corsica, Tomme de Grand-Mère.

Casinca Chèvre. This washed-rind goat's milk cheese from the island of Corsica has a tart, slightly salty presence and rousing flavor profile that tingles the taste buds. Its semi-soft pâte offers a balanced and satisfying finish. If you can't find it, ask for: A goat's milk cheese or chèvre, from Corsica, or ask for the sheep version.

Cabécou Feuille. A small, round artisanal goat's milk cheese from the Midi-Pyrénées village of Rocamadour in southwestern France. This soft and pungent cheese comes wrapped in fig leaves and is best eaten young. If you can't find it, ask for: Chèvre figue, Rouleau de Provence, Tetoun, Boucantrin.

Thym Tamarre. Produced in Alpes de Haute Provence, this unique goat's milk cheese has sprigs of thyme and lavender tucked within. Made from the milk of goats that graze on wild pasture of thyme, rosemary, sage, savory, marjoram, oregano and other herbs. If you can't find it, ask for: Chèvre figue, Rove des Garrigues, Provençal.

Vache de Chalais. A small, round mountain cow's milk cheese made in Alpes de Haute-Provence region in southeastern France. If you can't find it, ask for: A cow's milk cheese from provence, Saint-Félicien.

Saint-Marcellin. A legendary farmhouse cheese made from the milk of cows that graze in the mountainous Dauphiné Province in southeastern France. Small rounds with natural rind that turns from white to light brown as they age. Inside, the pâte is soft and mild, but rich. If you can't find it, ask for: Saint-Félicien.