

## BASKETS

Our Basket Collection is designed to impress your friends, family, & clients, no matter the budget. Make it easy and fun by selecting one of our six themed baskets!  
French, Italian, Spanish, Sunset, Island, or Desserts

### \$75 Baskets include

One bottle of wine, 3 cheeses, and 3-4 Accoutrements

### \$125 Baskets include

Two bottles of wine, 4 cheeses, and 5-6 Accoutrements

### \$175 Baskets include

A little bit of everything:

Three bottles of wine, 5 cheeses, and 6-7 Accoutrements

Upgrades and substitutions are always welcome.

If you prefer, trust our expertise and we'll make world-class pairings for you. We're here to make you look good!

## PLATTERS

Platters come fully garnished and are designed on granite.

### Cheeses Gone Global

Med. (serves 8-12): \$79.99, Large (serves 16-25): \$109.99

### Cheeses Gone Global with Meat

Med. (serves 8-12): \$75.99, Large (serves 16-25): \$105.99

Mega (serves 32-40): \$159.99, Big Time Party (serves 50-60): \$229.99

### Panini Platter

Med. (serves 8-12): \$84.99, Large (serves 16-24): \$144.99

### Greek Spanikopita Platter

Med. (serves 8-12): \$59.99, Large (serves 16-24): \$95.99

## JETSETTERS

Tired of "Plane" food? Plan ahead and order a gourmet treat for on the go or on a plane. Jetsetters are designed for 2 people and include 3 cheeses (almost a half of a pound), sliced Italian salami

Greek country olives & 2 Demi-baguettes. \$23.99

(With logo "Green" re-usable shopping bag: \$27.99)

## CUSTOM GRILLED PANINIS

Your choice of sliced meat or veggie with our daily featured cheese; Served with Greek olives and a bottled water. Grilled up nice and hot! \$10.99

You can call ahead to order, drop in, or shop online,  
Call us at 808.874.3930

Shop at: [www.ShopWhoCutTheCheese.com](http://www.ShopWhoCutTheCheese.com)

## Gourmet Cheese

### THE OUTER LIMITS

Black Mountain	Wales	White wine and garlic
Bica	Portugal	All three animals
Cahill Porter*	Ireland	Made with Porter Beer
Chevre Noir	Canada	Creamy Goat Cheddar
Cotswold*	England	Twice Baked Potato Cheddar
Old Quebec*	Canada	Super Sharp Cheddar
Red Dragon	Wales	Mustard Seed & Ale
Roaring Forties	Australia	Sweet & Salty Blue

### DOMESTIC FAVORITES

Laura Chenel*	California	Artisan California Goat
Maytag*	Iowa	Classic Domestic Blue
Point Reyes	California	Farmstead Kosher
Humboldt Fog	California	Creamy Fresh Goat ~ Ashed
Queso de Mano	Colorado	Goat, Parm-like in nature
Redwood Hills	California	Fresh & Lively Chevre
Tumbleweed	New York	Cantal & Cheddar-like in nature
Teleme Plain & Peppered*	California	Taleggio-like in nature

(All Cheese is subject to availability)



\$75 GIFT BASKET PICTURED

*We're here to make  
You look good!*

Located in Azeka II - Mauka  
1279 S. Kihei Rd., #309  
Ph: 808.874.3930, Fx: 808.879.0980  
Mail: P.O. Box 1154 - Kihei, HI 96753  
Web: [WhoCutTheCheese.net](http://WhoCutTheCheese.net)

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1279 S. Kihei Rd., #309, Kihei  
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[www.WhoCutTheCheese.net](http://www.WhoCutTheCheese.net)

Business Hours: Sun 10am - 5pm,  
Mon-Sat 10am - 6pm



*"A Place for Those with Fine Taste*

*& a Sense of Humor!"*

Our wine collection is designed to offer each palate an appropriate pairing for all of our styles of cheese.

Check out some of our favorites:

### ECLECTIC DOMESTIC WINES

Michel Olivier, Blanc de Blanc, France

Incognito, Viognier, Lodi, California

Bonny Doon Pacific Rim Dry Reisling, Santa Cruz

Charles Krug Sauvignon Blanc, Napa Valley

A to Z, Rosé, Oregon

King Estate, Pinot Noir, Willamette Valley, Oregon

L'Ecole No.41, Merlot, Columbia Valley, Washington

Caymus, Cabernet Sauvignon, Napa Valley, California



*\*This brochure lists only a glimpse of our offerings. For a full cheese & wine experience, visit our shop or go to,  
[www.WhoCutTheCheese.net](http://www.WhoCutTheCheese.net)*

## Wines For All Occasions

### GLOBAL

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand  
 Donhoff, Reisling Pfaltz, Germany  
 Marc Bredif, Vouvray, France  
 Londer, Gewurtztraminer, Anderson Valley  
 Las Brisas, Spanish White, Rueda, Spain  
 Goats do Roam, Rhone Blend, South Africa  
 Nuevo Mundo, Cabernet/Malbec, Organic, Chile  
 Ben Marco, Malbec, Argentina  
 Masi Campofoin, Italian Red, Veronese, Italy  
 "Les Terrasas", Spanish Red, Priolat  
 Chateau Lascombes, Bordeaux, Margaux, France

### BEFORE & AFTER DINNER THOUGHTS

Lillet, Blanc, Gironde, France  
 Innocent Bystander Moscato, Australia  
 Masi Amarone della Valpolicella  
 Grappa di Sassicaia  
 Sandeman, 20 year Tawny Porto, Portugal  
 Dow's 1985 Vintage Porto, Portugal  
 Osborne Oloroso Medium Sherry, Spain  
 Ricard Apertif Anisé, France  
 Limoncello, Villa Massa, Italy  
 Désirée - Rosenblum, Chocolate Port  
 Duck Walk Blueberry Port, New York

### SOPHISTICATED BUBBLES

Perrier Jouet Fleur De Champagne, France 1999  
 Veuve Clicquot "Las Grand Dame" 1998  
 Pol Roger NV Brut  
 Billecart-Salmon NV Brut Rose, France

*"Wine and cheese are ageless companions, like aspirin and aches, or June and moon, or good people and noble ventures."*

- M. F. K. Fisher



Join us for our monthly Wine & Cheese tasting the last Sunday of each month from 3-5pm at Stella Blues! Call 808-874-3930

## Gourmet Cheese

### FABULOUS FRANCE

Abbaye de Belloc	Sheep	Handcrafted for centuries
Beaufort	Cow	Great Melter-Sharp yet Mellow
Bleu De Basque	Sheep	Firm Friendly Buttery Blue
Cantalet*	Cow	Our Buttery Popcorn Cheese
Chabichou du Poitu	Goat	Artisinal Softy
Comte*	Cow	Milder Cousin to Gruyere
Epoisses	Cow	A true Frenchie Favorite
Fromager d'Affinois*	Cow	Dreamy, Spreadable & Loveable
Gaperon	Cow	Garlic & Peppercorns
Jean Grogne	Cow	Triple Crème
Le Lingot	Goat	Touraines Sultan of Cheese
Mimolette	Cow	Gouda & Cheddar-like-Firm
Morbier*	Cow	French Pedestrian ~ Ashed
Ossau Iraty	Sheep	Artisinal Aged 6 mo./AOC
Port Salut*	Cow	A Friendly Muenster
Pyrenees Fermier	Goat	Artisinal Mountain Goat
Raclette*	Cow	Another Excellent Mild Melter
Reblochon*	Cow	Raw Evening Milking
St. Agur	Cow	Blue Triple Crème
St. Andre	Cow	Triple Crème
St. Maure	Goat	Aficionados Delight
Tomme de Savoie*	Cow	Raw milk mountain cheese
St. Simeon	Cow	Rich & Succulent

### VIVA ESPANA

Can Pujol	Goat	Soft Fresh Countryside Goat
Garrotxa	Goat	Catalonia Firm Goat-Ash Rind
Idiazabal	Sheep	Smoked Cousin to Manchego
Mahon*	Cow	Unpasteurized Bold & Buttery
Manchego	Sheep	Pretty Young & Friendly
Murcia Al Vino*	Goat	Semi-Firm Wine Washed Goat
San Simon*	Cow	Smoked and Firm ~ Mild
Urgelia*	Cow	Nutty Cow, Catalonia
Valdeon	G/C	Blue wrapped in Chestnut Leaves

### NETHERLANDS

Arina *	Goat	6-8 Months Aged
Amsterdam/Reserve	Cow	2-Year Aged Gouda
Vintage	Cow	5-Year Aged Gouda
Lamb Chopper	Sheep	Friendly and Delicious
Leyden *	Cow	Cumin Seeds
Parrano*	Cow	Young Gouda
Midnight Moon	Goat	Butterscotchy & Rich
Roomkaas*	Cow	Double Crème Gouda
Smoked Gouda*	Cow	Strong Smokey flavor, Soft Paste

## Worldwide

### ITALY

Brillo Pecorino	Sheep	Wine washed rind, medium firm
Fiore di Sardo	Sheep	Pecorino with attitude
Fontina D'Aosta*	Cow	Great melter lots of spunk!
Gorgonzola Dolce*	Cow	Organic Creamy Blue
La Tur	All-3	Creamy and Flamboyant
Piave Vecchio*	Cow	Aged 2 Yr. Tropical Nuances
Parmesan Reggiano	Cow	King of Cheeses
Provolone*	Cow	Aged, starts mild with a kick!
Robiola Bosina	C/S	Creamy Delectable Italian
Sottocenere	Cow	Truffle with 16 Spice Rind
Taleggio*	Cow	Soft & Salty Washed Rind

Chimay	Cow	Beer washed, made by Monks
Wynendale	Cow	Old School Dreamy

### BELGIUM

Appenzeller*	Cow	Classic Swiss Charm
Gruyere	Cow	Nutty, Distinctive Melter
Tete de Moine	Cow	Beautiful Rosettes if you like

### SWITZERLAND

Blue Cashel	Ireland	Classic Gorgonzola Style
Bleu de Basque *	France	Nutty & Salty
Fourme Au Sauterne	France	Sweet & Fruity
Gorgonzola Dolce*	Italy	Sweet, Soft & Creamy
Huntsman	England	Double Gloucester/Stilton
Maytag *	USA	Our favorite Domestic
Oregonzola	Oregon	Finest Domestic Gorgonzola
Roaring 40's	Australia	Blue with a Roar
Rogue River Blue	Oregon	Rogue River Award Winner
Roquefort	France	Sheep's Milk, Classic & Bold
Shropshire	England	A Holiday Favorite
Stilton*	England	Classic Blue from England
St. Agur	France	Bleu Triple Crème

Who Cut The Cheese was distinguished as a "**Wine Store with Shtick**" by the **Wall Street Journal**, February 23, 2007.



For more cheese, see the back page of brochure.

(All Cheese is subject to availability)