

Oliver's
Real Food. Real People.®

GRUYÈRE LOVE AT FIRST MELT



MIFROMA
MIFROMA CAVE AGED
GRUYÈRE
\$13.99 /LB.



“Gruyere holds a special place in my heart. Its flavors cover a wide spectrum of possibilities, depending on the season, age, and where it’s made. It’s a hearty melting cheese that I love to eat in the wintertime; it warms the soul. The aromas are intoxicating, and it’s no surprise that it’s one of Switzerland’s most recognized cheeses. Cook with it, put it in on a board with charcuterie and alongside a nice glass of wine.”

Gruyere is a name protected cheese recognized by the AOP, under this protection Gruyere can only be made

under strict regulations in specific regions of Switzerland, acting as a safeguard to preserve a level of quality control and authenticity. Gruyere is well-respected in the culinary world thanks to its distinctive flavor profile and flawless melting qualities. It is one of the fundamental cheeses for a traditional Swiss Fondue, and the go-to for French Onion Soup. We invite you to try this cheese this week.”



– WADE JOHNSON,
Gourmet Cheese Coordinator



FRESH FUJI APPLES \$1.49/LB.

The perfect snack any time of the day or night. Slightly tart and superior sweet flavor. Grown by Gee Whiz in Washington.



**FIREHOOK
ORGANIC BAKED
CRACKERS \$6.99/EA.**
8 oz. Package.



**BIBINE BULLIAT
BEAUJOLAIS
VILLAGES \$15.99+crv**
2023, France.
750 ml. Bottle.

Bright, light-bodied, and full of with lively cherry and raspberry, as well as hints of herby florality and anise on the finish.

546 E. Cotati Avenue
Cotati • 795-9501

560 Montecito Center
Santa Rosa • 537-7123

461 Stony Point Road
Santa Rosa • 284-3530

9230 Old Redwood Highway
Windsor • 687-2050

The prices in this advertisement are good through March 4, 2025, Some limits may apply. See stores for details. No sales to dealers, thank you.