



August 15, 2008

## As Gouda As It Gets

*Andrew's Cheese Shop Opens*

That last cheese you picked? Bleu.

Or bleu. Depending on whom you asked.

Have Andrew Steiner of just-opened Andrew's Cheese Shop clarify things. The cheese wiz has packed more than 200 hard-to-find cheeses sourced from small-batch European and American artisans into his sliver of a store.

Copious sampling is encouraged, as are pairings with unique add-ons like mulled wine jelly, Tsar Nicoulai caviar, or almonds dusted with fleur de sel and truffle shavings.

Can't decide on creamy Timanoix (washed in walnut brandy by Trappist monks) or Berkswell sheep's milk cheese (made in a 16th-century British farmhouse) or made-on-site mozzarella? Dip into the bubbling fondue pot while you waffle. Know what you'd like? Call to order, and so long as you live in the area your delivery will be made by bike.

It curds so good.

*Andrew's Cheese Shop, 728 Montana Avenue, at Lincoln Boulevard, Santa Monica (310-393-3308 or [andrewscheese.com](http://andrewscheese.com)).*