



Surfing Goat Dairy

Surfing Goat Dairy produces over 25 cheeses, that have recieved 11 National Awards in the past two years, along with various specialty gourmet products, and over 20 scents of Goats Milk Soap.



The Cheeses that the Dairy produces are divided into three product catagotries:

The “Aloha” line contains our fine fresh “Maui Gourmet Goat Cheese Chevre”, plain or blended with many different herbs, fruits and gourmet ingredients and our “Quarks” (goat yogurt).

The “Paradise” line features more exotic combinations of our “Maui Gourmet Goat Cheeses” in various oils, wrappers and spices and our aged biscuits wrapped in wax.

“Shark Bites”, the super premium line, is named after the “bite out of the wallet they take” and is possibly the most expensive line of goat cheeses in the world. “Shark Bites” uses some of the world’s most expensive and rare ingredients such as Perigord truffles and 23K gold flakes!



“Aloha”

Fresh Chevre & Specialties:

UDDERLY DELICIOUS

– just the fresh cream cheese

Over 13 other exotic blends:

.....including our award winning:

MANDALAY with apple bananas and curry,

O SOLE MIO with sun dried tomatoes,

ROLLING GREEN with fresh garlic chives,

MEN’S CHALLENGE with horseradish,

and **OLE!** with jalapeños and artichokes!



Fresh Quark:

FRUIT - lime, mango, lilikoi (SEASONAL FLAVORS)

TZATZIKI- with garlic, cucumber and dill



“Paradise”

Specialty handcrafted Gourmet Cheeses that add a bit of Paradise to your food experience.

Ripened “Maui Gourmet Goat Cheese” in Oils:

NAPA WRAP - 1st Place award winner, Chevre in Napa grape leaf wrap

DIABOLIC- the “HOT ONE”, aged in Thai chilies and other hot spices

MAC GOAT NUT- cold smoked with Macadamia and aged in macnut oil

PING PONG BALLS -hand rolled balls of fresh chevre in olive oil

FETA-plain, ripened 5 mo. in brine, packed in olive oil

BROKEN HEARTS-plain, ripened 6 mo. in olive oil, w/basil, garlic



Aged “Maui Gourmet Goat Cheese” -in wax:

HEARTS - plain aged 3 mo., heart shaped

BISCUITS- - plain aged 3 mo.,

SWEDISH HEARTO -w/caraway seed, aged 3 mo.,

FRENCH DREAM with “Herbs de Provence”

BBQ- cold smoked with Kiawe wood at the Maui



“Shark Bites”

These may take a bite out of your wallet but are the gourmet’s ultimate experience in cheese.

PERIGORD, a fresh Chevre with black Perigord truffles.

Because of their intoxicating aroma and unique taste, the black truffle (*tuber melanosporum*), from the Perigord region in France are highly sought after and command some of the highest prices in the truffle market. Our fresh Chevre traps the truffle flavor essence and aroma, delivering the true black truffle experience!

MIDAS’ TOUCH, a fresh Chevre containing actual 23k gold flakes.

The Chinese dined on gold 6,000 years ago, the Aztecs used to drink liquid gold and the Egyptians covered themselves in it for restorative purposes. Today gold flakes are used more frequently on many dishes at fashionable restaurants worldwide, now everyone can!

OYSTER CHEVRE, with gourmet smoked oysters.

As long as 2,000 years ago, the Romans so loved oysters that they imported them from all over the Empire, we continue that tradition in this fresh Chevre. Let’s not

