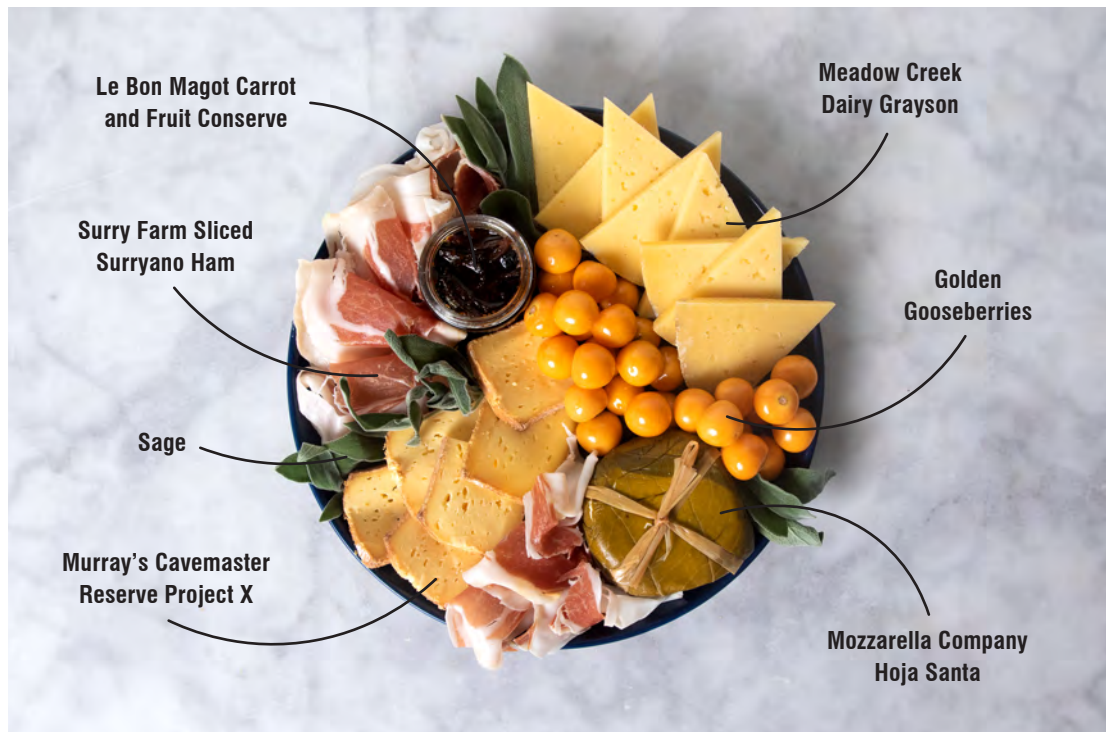


The Marcus Samuelsson Cheese Club Board

Prep: 5 min. | Assembly: 5 min. | Total: 10 min. | Serves 2

A selection from our chef-exclusive Monthly Club



Components:

Cheese:

- ½ lb. Murray's Cavemaster Reserve Project X
- ½ lb. Meadow Creek Dairy Grayson
- ½ lb. Mozzarella Company Hoja Santa

Meat:

- 1 ea. Surry Farm Sliced Surryano Ham, 4 oz.

Accompaniments:

- 1 ea. Le Bon Magot Carrot And Fruit Conserve, 2 oz.

Garnish:

- Golden Gooseberries
- Sage

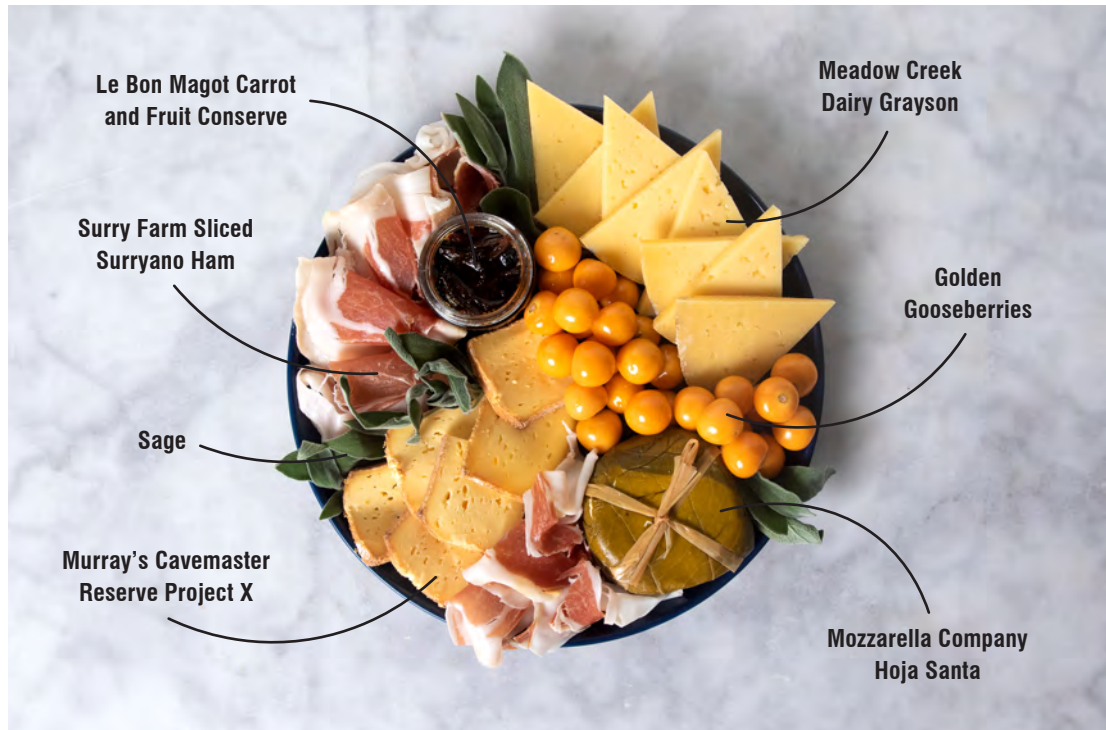
Prep Directions:

1. Slice the Grayson into even-sized squares or rectangles.
2. Triangle slice the Project X.

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Assembly Directions:

1. On a round board, place an empty jar in the top left region. Arrange the three cheeses along the edges of the board: Place the full round of Hoja Santa in the bottom right region, shingle the triangles of Project X along the top edge, and make a line of Grayson slices from the bottom middle to the center.
2. Arrange ribbons of Surryano Ham around the jar and between the Grayson and Hoja Santa.
3. Fill the jar with Le Bon Magot Carrot and Fruit Conserve.
4. Decorate the remaining space on the board with gooseberries and sage.