

APRIL 2020

THE MONGER'S PICK

OF THE MONTH CLUB

WHAT'S INSIDE

Vermont Creamery Bijou

When these little buttons are allowed to ripen, each is uniquely sweet and yeasty, with a sharp complexity that arises from a few more weeks of aging. They start off creamy, but become deliciously oozy with time, perfect with a baguette.

Pair with: Chenin Blanc | Rosé

Fresh Bread | Yogurt | Lemon



Quattro Portoni Quadrello

Buffalo milk is astoundingly rich and high in butterfat, so it's no wonder that this updated version of the classic Lombardian Taleggio recipe is one robust and supremely creamy creation that boasts the perfect balance of sweet and funky.

Pair with: Sour Beers | Malbec

Creamy | Bold | Smooth



Uplands Pleasant Ridge Reserve *Tropical Fruit | Sweet Onion | Fresh Grass*

There's a reason this cheese is the most awarded in American history--the deep, beeswax yellow paste crunches and the floral, fruity flavors, tending to the flavor and bright prickle of canned pineapple, are unanimously beloved.

Pair with: Cabernet Sauvignon | Chardonnay



Point Reyes Original Blue

This is California's iconic blue cheese. Known for its extra creamy texture and bright milk flavors with a pepper pungency in the finish, Original Blue is great drizzled with honey, on a steak or melted into pasta.

Pair with: Pinot Noir | Wheat Beers

Black Pepper | Fresh Milt | Sea Salt

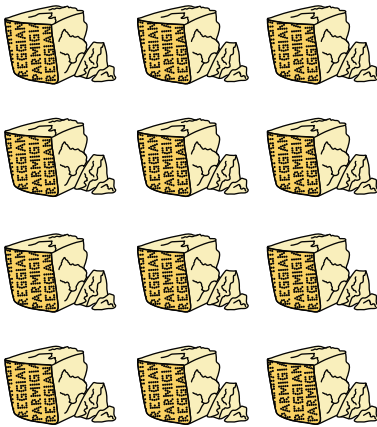


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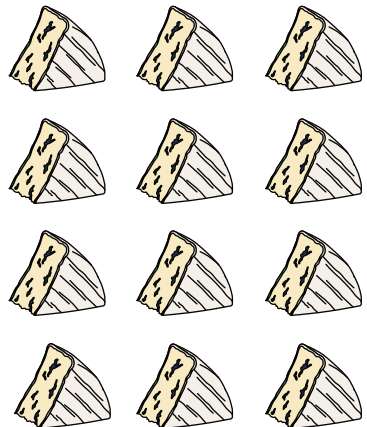


CAN YOU SPOT THE ONE CHEESE THAT'S DIFFERENT?

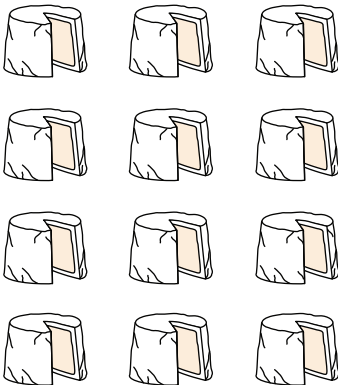
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