



MEAT & CHEESE OF THE MONTH CLUB

DECEMBER 2018

With the return of winter, we're craving rich, hearty charcuterie with warm notes of savory goodness, and our cheese and meat selections this month are just that. The sweet subtleness of our **Comté St. Antoine** and toasty crispness of the **Cabot Clothbound** are perfect complements to the delicate ribbons of **Prosciutto San Daniele** and savory slices of **Charlito's Cocina's Black Truffle Salami**. Escaping the cold never tasted so good.

COMTÉ ST. ANTOINE

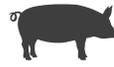


MILK &
BROWNED BUTTER

Murray's selects each 90-pound wheel from France's Jura for desired age and flavor. Considered one of the world's greatest cheeses, Comté captures the essence of raw, mountain pasture-fed cow milk. Murray's chosen wheels tend toward the sweetness of cooked milk, a bit of stone fruit and the quiet nuttiness of browned butter. Ideal for any cooking application, and classically melted in everything from fondue to Croque Monsieur, this Saint is divine with Rhone reds.

PAIR WITH: Pinot Noir, Chardonnay

PROSCIUTTO SAN DANIELE



MILD
& SILKY

Made in Friulia-Venezia Giulia, in northeastern Italy by a consortium of 30 producers, Prosciutto di San Daniele is crafted from the legs of hogs raised to 9 months or more. We find that the more moist, cooler climate of this diverse food region delivers a cured ham that, even after 13 months of aging, is mild and delicate with a melting and velvety texture. Pair it with slices of cantaloupe or wrap up spears of roasted asparagus.

PAIR WITH: Cider, Pinot Grigio

CABOT CLOTHBOUND



APPLE
& CARAMEL

Twice a year, we hand select Cabot's English-inspired clothbound cheddar aged by the Cellars at Jasper Hill in Vermont. Our preferred flavor profile: a delicate balance of sharpness, slight nuttiness, and a caramelized, nearly candied sweetness. We like a firm, slightly crunchy paste that's never waxy, and unfolds with layers of toasted nut and cooked fruits. Produced from the pasteurized milk made with a single herd of Holstein cows, our wheels hover in the 12-14 month range. Here, we've found complex flavors that balance the crisp crunch of fall apples and the nuttiness of big brown ales.

PAIR WITH: Chardonnay, Cider

CHARLITO'S COCINA BLACK TRUFFLE SALAMI



BOLD
& UMAMI

Sometimes the simplest ingredients can add the boldest of flavors. Charlito's Cocina has created a deliciously fragrant incarnation of cured goodness which will erupt on your taste buds. This salami is made with pasture raised, heritage breed pork which is seasoned with black truffles and a sprinkling of mineral rich sea salt.

PAIR WITH: Champagne, Cabernet Sauvignon

THE QUALITY IS IN THE JOURNEY

We at Murray's want you to get the highest quality cheese and charcuterie in the freshest condition possible. Our cheese is taken from our caves, cut to order and wrapped in wax paper the very morning it is sent out to you. We always send our shipments overnight with ice packs when needed. We have partnered with Fedex who watches your package as it travels across the country to make sure it stays cool and takes the shortest route to get to you as quickly as possible.

DON'T FORGET...
**PUT ITEMS IN YOUR
FRIDGE UPON OPENING**