



MEAT & CHEESE OF THE MONTH CLUB

FEBRUARY 2019

At Murray's, one of our favorite pairing principles is Opposites Attract, and that's certainly the case for this month's selection. Despite varying widely in flavor and texture, these cheeses and meats are equally delicious companions. We've chosen the firm sweetness of **Comté St. Antoine** and the smooth boldness of fudgy **Taleggio** and paired them with earthy **Barolo** salami and nutty slices of jamón **Ibérico**.

COMTÉ ST. ANTOINE



MILK &
BROWNE D 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

CREMINELLI BAROLO SALAMI



WARM
& EARTHY

Salumiere Cristiano Creminello pays homage to his homeland, Piemonte, with this dry-cured sausage bathed in Barolo wine. It's robust and complex with savory, meaty flavor. The impact of the Barolo has been muted to a pleasant earthy lull. As with all Creminelli salumi, this one is moist and soft in texture.

PAIR WITH: Barolo, Sauvignon Blanc

TALEGGIO



FRUITY
& FUDGY

This iconic Italian softie has assumed a defining role in the pungent washed rind family. Made in the northern Valsassina foothills since the 9th century, one bite of the meaty, nutty, fruity interior and you'll understand its millennial appeal. The squares of pasteurized cow's milk are washed with a brine to foster a sticky, orange edible rind while air pumped from the original caves causes a dappling of soft and earthy tasting grey mold.

PAIR WITH: Rosé, Sour Ales

DEHESA CORDOBESA PALETA IBÉRICO DE BELLOTA



RICH
& NUTTY

In the oak forests of Spain, El Valle de Los Pedroches allows their purebred Iberian pigs to roam free. Feasting on what are arguably the sweetest acorns in all of Spain, this autumnal diet of forest grazing adds a sweet, nutty flavor to the resulting Paleta Iberica de Bellota. Aged for a minimum of 18 months, the thinly sliced meat is moist and intensely nutty and robust.

PAIR WITH: Sparkling Wine, Malbec

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