WHAT’S INSIDE

Comté Saint Antoine
These 90-pound wheels are hand-selected by Murray’s and tend toward the sweetness of cooked milk, a bit of stone fruit and the quiet nuttiness of browned butter, making an ideal melting cheese.
Pair with: Chardonnay | Pinot Noir

Vermont Creamery Cremont
Combining high-quality pasteurized goat’s milk with Jersey cow’s milk and cream, the delicate, crinkly rind on this American original encases a deceptively rich and tasty paste, with an earthy, mouth-coating flavor.
Pair with: Sparkling Wine / Pinot Grigio

Murray’s Stilton
Crafted with English cow’s milk, this classic has a fudgy, buttery crumble with a mineral tang. An ivory white paste is veined with blue-green, tangy mold, imparting a piquant yet sweet pepperiness.
Pair with: Pinot Noir / Port

Moliterno Al Tartufo
This luxurious and holiday party-worthy pecorino is aged for six months before earthy black truffle is added to the mix, when the wheels are sent North to be ever-so-delicately filled with rich truffle paste.
Pair with: Cabernet Sauvignon | Prosecco
CAN YOU SPOT THE 6 DIFFERENCES?

1. Jam color.
2. Amount of gouda chunked (top left).
3. Olive and cornichon placement.
4. Apple color.
5. Garnish at top and bottom of olives and cornichon.
6. Angle of the honey dipper.