THE CHEESEMONGER’S
PICKS OF THE MONTH CLUB
NOVEMBER 2019

WHAT’S INSIDE

Casatica® di Buffala
This soft-ripened stracchino-style cheese is unbelievably rich and creamy, with a plump, custardy texture. Its bite holds in a mild, delicate milkiness within its depths, and a sweetness that melts across the palate.
Pair with: Pinot Grigio / Sour Beers

Quicke’s Elderflower Cheddar
Surprisingly creamy, this clothbound cheddar from England’s famous Quicke’s is infused with real elderflower to add a touch of bright, herbaceous flavor to its buttery paste.
Pair with: Rosé / Riesling

Murray’s Cavemaster Reserve Annelies
Famed cheesemaker Walter Röss crafts young wheels of raw cow’s milk that are aged in our Caves, until they emerge with sweet flavors of roasted hazelnuts and vibrant alpine grasses.
Pair with: Farmhouse Ales / Malbec

Petit Prefere de nos Montagnes
With a sticky orange rind, this cheese boasts an aroma of hazelnuts and oaky white wine. A hint of pungency pushes this decadence over the edge, where unctuous buttery flavor and tender rind linger.
Pair with: Sauvignon Blanc / Merlot
CAN YOU SPOT THE ONE CHEESE THAT’S DIFFERENT?


Reading grid left to right, top to bottom: 1. Cheese 7, 2. Cheese 11, 3. Cheese 4, 4. Cheese 8