



AWARD-WINNING CHEESES & CHOCOLATE

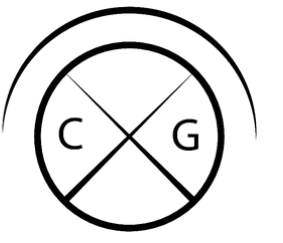


We bring you three different cheeses from two different artisan cheesemakers based in New York.

Cheesemaker Four Fat Fowl—based in Stephentown, NY—brings 30 years of combined experience into their cheesemaking. Their signature St. Stephen triple crème has ranked among the top cheeses in the New York State Fair year over year.

Argyle Cheese Farmer—based in Hudson Falls, NY—has been producing artisan cheeses for the past 16 years. They produce more than 12 different artisan cheeses to delight your palate, and have been awarded at the New York State Fair for both their yogurts and cheeses.

Each cheese is expertly paired with artisan chocolate from Colorado's Chocolove and New York's Milène Jardine Chocolatier.



THE CHOCOLATE



Chocolove Milk Chocolate, 33% Cocoa: Creamy Belgian milk chocolate crafted from a blend of Javanese and African cocoa beans. Its sweetness transitions to a creaminess that beautifully pairs with triple creme cheeses. Caramel-like flavors blend into a light cocoa finish.

Milène Jardine Chocolatier South American Dark Chocolate, 70% Cacao: *New York Times* featured chocolatier Milène Jardine makes a dark chocolate bar rich in cocoa butter resulting in a smooth, full-bodied chocolate that pairs excellently with cheese. Made with fruity Peruvian beans and toasty notes from Ecuador's Cacao Arriba the blend leaves you with a balanced taste of dried fruit and sweet spices.

Milène Jardine Chocolatier Raw Pistachio Chocolate Bar, 70% Cacao: The rich and nutty flavor of pistachios are reminiscent of Milène's childhood trips to Paris, where she'd feast her eyes and indulge in pastel green pastries like pistachio macarons and cream-filled éclairs. Pair with Ballantine's Scotch Whiskey and a Medium Aged Tomme. The rich and creamy chocolate levels the acidity in the scotch with the nutty elements in the chocolate and cheese creating a beautiful harmony.

CHEESE BOARD TIPS



Complement & Contrast

- 1) Fresh fruits, dried fruits, and fruit jams enhance the sweet characteristics of the cheeses and provide balance to the salts and good fats in the cheese.
- 2) Fresh and pickled vegetables serve as a palate cleanser, highlighting the natural vegetal flavors of the cheese while their natural acidity cuts through the rich texture of cheeses.
- 3) Roasted fruits, vegetables, and nuts bring out the natural caramelized, nutty notes of the cheeses.
- 4) Lighter breads and crackers serve as a vehicle for lighter cheeses, where tangy, dense breads serve as a vehicle for more robust cheeses.
- 5) Chocolate is always a good idea.
- 6) Wine pairing follows a similar approach, but beware of tannins overpowering and clashing with a cheese's flavor profile. A light to medium-bodied red is a safe bet for most cheeses.
- 7) Beer pairings almost always work.
- 8) Allow the cheeses to come to room temperature 1-hour before enjoying!



FOUR FAT FOWL ST. STEPHEN

PASTEURIZED JERSEY COW MILK & CREAM | BLOOMY RIND | TRIPLE CRÈME | AGED 2 TO 6 WEEKS

DESCRIPTION

Texture: White bloomy rind with a thick, silky paste, softness dependent on age.

Aromas/Flavors: Fresh Churned Butter, White Button Mushrooms

Edible Pairings: Chocolove Milk Chocolate, Baguette, Wildflower Honey, Anjou Pear

Wines: Sauvignon Blanc, Sancerre Dry Riesling, Sparkling White Wine, Chardonnay



ARGYLE CHEESE FARMER GRACE

PASTEURIZED COW MILK | WASHED CURD GOUDA-STYLE | AGED 3 MONTHS

DESCRIPTION

Texture: Natural, basket-weave rind with a semi-firm texture

Aromas/Flavors: Cream, Hint of Caramel, Grass, Peanuts

Edible Pairings: Milène Jardine Dark Chocolate 70%, Heirloom Almonds, Sour Cherry Jam, Cured Sausage

Wines: Dry Riesling, Merlot



MERCY CHEDDAR-STYLE

PASTEURIZED COW MILK | CHEDDAR | AGED 9+ MONTHS

DESCRIPTION

Texture: Rich, Crystalline

Aromas/Flavors: Lemon, Grass, Roasted Nuts, Cured Ham

Edible Pairings: Milène Jardine Pistachio Dark Chocolate 70%, Serrano, Roasted Almonds

Wines: Merlot, Pinot Noir, Shiraz, Cabernet Sauvignon, Dry Riesling, Port, Chardonnay



STORAGE & SERVICE

Once these cheeses are cut, they can still keep its freshness for a recommended two to three weeks.

To prolong its shelf life in the Grotto, it will require a high humidity of 80% and a cool temperature of 39° F.

If left at a warmer temperature (below 70°F) on the counter, it is recommended to enjoy within 7 days.

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