

THE CHEESES

home for the holidays

THE PAIRINGS

PAIRS WITH

FLAVOR PROFILE



goat cheddar

FRIENDLY&FLEXIBLE - GOAT
RAW - ANIMAL/VEGETARIAN RENNET - 2 MOS
@LACLAREFAMILYCREAMERY



The couple behind **Wisconsin's LaClare Family Creamery** turned their goat keeping hobby into an award-winning goat cheese hobby. This cheddar is everything you want it to be: rich, nutty, and creamy.

JUST AN ALL AROUND PERFORMER



appalachian

SMOOTH&MELTY - COW
RAW - ANIMAL RENNET - 3 MOS
@MEADOWCREEKDAIRY



An alpine-style made in the mountains of **Virginia**, this raw milk farmstead cheese from **Meadow Creek** is lush, creamy, and earthy.

AN ALPINE CHEESE, IF THE ALPS WERE IN VIRGINIA



whitney

SMOOTH&MELTY - COW
RAW - ANIMAL RENNET - 3-6 MOS
@JASPERHILLFARM



The newest addition to the line of mountain cheeses from **Vermont's Jasper Hill** ticks all the boxes: it's complex, savory, meaty, smooth, buttery, and a just little bit funky from its wine-washed rind.

JASPER HILL IS BATTING 1000



FLAVOR PROFILE GUIDE

sweet			spicy
salty			nutty
sour			umami



cookies

CARDAMOM CRISP
@UNNA_BAKERY

After moving from Sweden to **NYC**, **Unna's** founder turned to baking the cookies of her homeland using her grandmother's recipe. Buttery, fragrant, and elegant, it's the perfect holiday cheese cookie.

OTHER USES

Serve alongside coffee for a traditional Swedish *fika*

fruit spread

MICHIGAN CHERRY
@BROWNWOOD_FARMS

Ohio's Brownwood Farms sources the best cherries from the Cherry State before cooking them in small batches into this perfectly lush spread that has a deep and nuanced fresh cherry flavor.

OTHER USES

Use as a glaze for roasted poultry

dark chocolate caramels

BLOOD ORANGE
@MARICHCHOCOLATES

The brothers in charge of **Marich** in **California** aim for a fresh take on the candy classics. Enrobed in rich dark chocolate, these yummy caramels are made extra festive with the addition of blood orange.

OTHER USES

Cut up into small bits and use as an ice cream topper