

THE CHEESES

beyond the big apple

THE PAIRINGS

PAIRS WITH



st. stephen

BLOOMY&BRAINY - COW
PASTEURIZED - ANIMAL RENNET - 3 WKS
@FOURFATFOWLS



Four Fat Fowl from **Stephentown, NY** crafts these pillowy, buttery wheels from rich Jersey milk. The heavenly creaminess is kept grounded by gentle earthy and nutty notes for the perfect balance.

A TRIPLE CREAM DREAM



hudson valley camembert

BLOOMY&BRAINY - SHEEP/COW
PASTEURIZED - VEGETARIAN RENNET - 2-3 WKS
@OLD.CHATHAM.CREAMERY



Old Chatham, NY is home of **Old Chatham Creamery**, which makes these buttery beauties that have the grassy terroir of the Hudson Valley.

A MODERN NY TWIST ON THE FRENCH CLASSIC



finger lakes gold

FRIENDLY&FLEXIBLE - GOAT
PASTEURIZED - VEGETARIAN RENNET - 6 MOS
@LIVELYRUNDAIRY



Lively Run Dairy in **Interlaken, NY** makes this goat gouda worthy of the "gold" in its name. It's all the things we want—savory, nutty, sweet, and creamy.

IT'S A GOLDEN GOAT GOUDA



FLAVOR PROFILE GUIDE

sweet		spicy	
salty		nutty	
sour		umami	



cheesy feta popcorn

@ZESTYZ

Brooklyn's Zesty Z brings you the bold, traditional, savory flavors of the Mediterranean and coats them onto their fluffiest air-popped corn. This one's sprinkled with feta cheese and za'atar for a unique and tasty treat.

OTHER USES

Drizzle it with honey for a sweet and savory snack

sweet chili butternut pepitas

@STONYBROOKOILS

Stony Brook from **Geneva, NY** sources local seeds and coats them in maple syrup, fiery chili powder, and zesty lime before roasting them low and slow until they're deeply toasted and crisped to perfection.

OTHER USES

Grind them down for a gluten-free alternative to breadcrumbs

apple crisp jam

Pixie's Preserves from **Waterford, NY** uses locally grown fruit for their small-batch, stovetop jams just like grandma used to do it. With this, they've captured the apple crisp of your childhood in one little jar.

OTHER USES

Put on top of vanilla ice cream for a reverse apple crisp à la mode.

FLAVOR PROFILE

