# THE CHEESES

### reading



@SPRINGBROOKFARMCHEESE

PAIRS WITH This Raclette-style Alpine cheese from **Vermont's** 

Spring Brook Farm has a nuanced blend of mellow, earthy flavors, and a texture that is both creamy and satisfyingly complex.

#### THE CALM BEFORE THE STORM

alpha tolman

SMOOTH&MELTY - COW **RAW - ANIMAL RENNET - 8 MOS** @JASPERHILLFARM

Named after a Vermont pioneer- Jasper Hill's Alpha Tolman has a robust and distinct character, with a perfectly balanced paste. A true testament to the

mastery of Northeast cheese-making.

A TRAILBLAZER OF TASTES

great hill blue BOLD&BLUE - COW

**RAW - VEGETARIAN RENNET - 3 MOS** 

Savor this exquisite blue from Massachusetts' Great Hill Dairy, where rich earthy notes intertwine with creamy lusciousness. Its velvety interior and bold flavor profile make every bite a celebration of decadence.

**BOLD AND BLUE-TIFUL** 

## nor'easter



## **FLAVOR PROFILE GUIDE**

sweet

nuttv

## THE PAIRINGS

### acadia trail mix @LUCYSGRANOLA

Maine's own Lucy's Granola carefully crafted this blend to take your palate on a journey through the diverse landscapes of it's national park. Offering a harmonious blend of flavors and textures that redefine the art of trail mix.

OTHER USES

Add some to kick up your morning yogurt

### mighty ginger snaps @LARKFINEFOODS

Crafted in Massachusetts by Lark Fine Foods- these cookies boast a perfect balance of robust ginger notes, comforting winter spices, finishing with a signature, satisfying snap. A great treat on a stormy night.

#### OTHER USES

Dip these into some hot chocolate, and get cozy

## cranberry medley and maple jam @BLAKEHILLPRESERVES

Vermont's Blake Hill tantalizes the taste buds with a vibrant burst of cranberries cooked in a fruit and maple syrup sauce. A delightful swirl of both deliciously tangy and sugary-sweet notes, capturing the essence of Northeast seasonal flavors.

### OTHER USES

Add a spoonful on top of your warm apple pie









