

BI-RITE CHEESE GUIDE:
THE CROWD PLEASER

'SOMETHING SOFT'

Cowgirl Creamery Mt Tam

Rich · Hints of White Mushroom · Local Favorite

+ dried fruits
Tart Cherries & Sweet Apricots

'UNIQUE & UNEXPECTED'

Quicke's Traditional Elderflower Cheese

Buttery · Aromatic · Herbaceous

+ fresh fruit
Apples & Pears

+ nuts
Marcona Almonds

'A BIT OF BLUE'

Colston Bassett Shropshire Blue

Robust · Slightly Earthy · Creamy

'FIRM & FLAVORFUL'

Fromagerie L'Amuse Brabander Gouda

Well Balanced · Hints of Caramel & Brown Butter



Four of my festive favorites — they'll delight a cheese novice and impress a connoisseur. Chosen to represent a wide range of enjoyable textures and flavors, all four cheeses are handcrafted and matured by producers I consider my 'Cheese Family'. I like to let the cheese shine by serving it with simple accompaniments. The dried tart cherries pair perfectly with all four.

BI-RITE CHEESE GUIDE:
ALPINE ASPIRATIONS

+ pate & pickled vegetables
Bi-Rite Market Pate de Campagne

+ dried fruits
Tart Cherries & Sweet Apricots

**SPRUCE BARK WRAPPED
BLOOMY RIND**

Slice and Enjoy (Spoons encouraged)
*Jasper Hill Farm Harbison,
Uplands Cheese Rush Creek Reserve,
or Fromagerie Hauser Petit Vaccarinus*

GRUYÈRE

Jon Fancey's Favorite Cheese
Fromagerie La Cret Gruyère 1655

Some of my most memorable meals were perched on the border of France and Switzerland — this selection of cheese and charcuterie takes me back there without the flight to Geneva. Add a simple green salad and a bottle of wine for the perfect meal.

SAUCISSON

Olympia Provisions Saucisson d'Arles

+ crackers
Rustic Bakery
Olive Oil & Sel Gris Flatbread

