



ORDER RECEIVED BY: _____

2020 FALL & WINTER CHEESE • SPECIAL ORDER MENU

Orders must be placed by 5:00 PM the day prior to pick-up

PICKUP DATE: _____

LAST: _____ FIRST: _____ PHONE: _____

CREDIT CARD NUMBER: _____ EXP: _____ CVV: _____ ZIP: _____

These selections represent some of our favorite and most popular cheeses. The selections below will be curated by Marc, our lead cheese buyer, and Ihsan, the owner. Please specify any special requests, allergies, or aversions. Prices may vary due to cheese type and final weight.

**All bundles will be cut and wrapped individually. Arrangements on platters will not be available.

Accompaniments: Our pairings will be curated by Julia, our lead importer. Each pairing will include one sweet condiment (such as a preserve) and one savory condiment (such as a mostarda) that reflect the culinary traditions of the region.

Wine Pairings: Let Stephen and Colin, our wine buyers, select a perfect complementary wine to pair with your selection. Please specify on this form how many bottles you wish to order.

Sizes: Sizes may vary slightly depending on the style of cheese, but typically a SM will be ¼ pound per cheese (serves 4), a MD will be ½ pound per cheese (serves 8) and a LG will be 1 pound per cheese (serves 16).

Formaggio Kitchen Classics

Five Formaggio Kitchen classics. You can expect one Comté, one pecorino or manchego, one goat cheese, one washed rind cheese, and one blue cheese.

____ SM (serves 4) ____ MD (serves 8) ____ LG (serves 16)
____ Add Accompaniments ____ Wine Pairing

French Connoisseur

Five French classics to highlight the best of the best! You can expect one Comté, one Brebis, one goat cheese, one washed rind cheese, and one blue cheese.

____ SM (serves 4) ____ MD (serves 8) ____ LG (serves 16)
____ Add Accompaniments ____ Wine Pairing

Italian Collection

A selection of our favorite Italian classics from the Alps to Sardinia! You can expect one Parmesan, one pecorino from Sardinia or Pienza, one goat cheese, one washed rind cheese, and one gorgonzola-style blue cheese.

____ SM (serves 4) ____ MD (serves 8) ____ LG (serves 16)
____ Add Accompaniments ____ Wine Pairing

Après Ski Cheese Special

Five of our exemplary Swiss Alpine cheeses that will transport you to the ski slopes! This multi-cheese culinary expedition will highlight mountaintop traditions such as Swiss Raclette, nutty Appenzellar-style cheese, and oozy washed rind cheese.

____ SM (serves 4) ____ MD (serves 8) ____ LG (serves 16)
____ Add Accompaniments ____ Wine Pairing

American Assortment

A diverse assortment from American cheesemakers from Vermont to Wisconsin. You can expect one cow, one sheep, one goat, one washed rind cheese, and one blue cheese highlighting some of the best new American artisan cheesemakers.

____ SM (serves 4) ____ MD (serves 8) ____ LG (serves 16)
____ Add Accompaniments ____ Wine Pairing

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Vacherin Mont d'Or Dinner

One 16oz Vacherin Mont d'Or with classic accompaniments such as cornichons, bresaola or coppa, and potatoes. Simply heat Mont d'Or up or leave it out on your windowsill for a few hours, arrange, and enjoy!

SM (serves 4) MD (serves 8) LG (serves 16)
 Add Accompaniments Wine Pairing

Rare Cheeses

Our favorite category! A selection of five of our favorite unique and rare cheeses for the true cheese connoisseur. This selection will be funky, aromatic, and, of course, delicious.

SM (serves 4) MD (serves 8) LG (serves 16)
 Add Accompaniments Wine Pairing

Cheddar Lover

A selection of 5 different cheddar-style cheeses from Great Britain and the United States. You can expect our classic Cabot Clothbound as well as our favorite English territorial varieties!

SM (serves 4) MD (serves 8) LG (serves 16)
 Add Accompaniments Wine Pairing

Al Tartufo

French gastronome Brillat-Savarin called truffles "the diamond of the kitchen." Add a selection of three truffle cheeses to your holiday order for an earthy, decadent delight.

SM (serves 4) MD (serves 8) LG (serves 16)
 Add Accompaniments Wine Pairing

The Comté Flight

Take advantage of the largest selection of Comté in the country! A selection of 5 different ages, each representing a distinct style and flavor profile.

SM (serves 4) MD (serves 8) LG (serves 16)
 Add Accompaniments Wine Pairing

Alpine Lover

A selection of 5 different Alpine-style cheeses from France, Italy, Switzerland, and the United States - perfect for winter nights.

SM (serves 4) MD (serves 8) LG (serves 16)
 Add Accompaniments Wine Pairing

Charcuterie Selection

A selection of 5 meats to accompany your cheese selections. Two house-made pâté, two salumi, and one prosciutto or serrano.

SM (serves 4) MD (serves 8) LG (serves 16)
 Add Accompaniments Wine Pairing

Easy Add-Ons

- | | |
|--|---|
| <input type="checkbox"/> Add 1 Camembert | <input type="checkbox"/> Add 1 Robiola |
| <input type="checkbox"/> Add ½ pound Truffle Cheese | <input type="checkbox"/> Add ½ pound Aged Gouda |
| <input type="checkbox"/> Add ½ pound Aged Comte | <input type="checkbox"/> Add 1 Fresh Goat Cheese |
| <input type="checkbox"/> Add 1 Harbison | <input type="checkbox"/> Add 1 Rush Creek Reserve |
| <input type="checkbox"/> Add 1 pound Parmigiano Reggiano | |

Special Requests: _____