

# Artisan Chef Box

## 5 VERMONT ARTISAN CHEESEBOARD SELECTIONS



### *Vermont Farmstead, Lille*..... 3lb Avg.

Coulommiers-style cheese and ancestor to Brie. Handmade in small batches, each wheel is a slightly different weight. This decadently sumptuous soft-ripened cheese has a supple paste core enveloped by a rich creamy body and reveals a subtle mushroom nuance with notes of nut and butter. The rind gives a nice salty bite versus the delicate interior. ACS Award Winner.

South Woodstock, VT [www.vermontfarmstead.com](http://www.vermontfarmstead.com)



### *Blue Ledge Farm, Riley's 2x4*..... 3lb Avg.

Did you know that goats have two teats and cows have four? Riley's 2x4 is a creative mixed cow & goat's milk cheese that is cave-aged for 3 months and has a natural rind. This lovely semi-firm cheese has nutty and tangy notes, making it the perfect pairing for a rich dark beer!

Salisbury, VT [www.blueledgefarm.com](http://www.blueledgefarm.com)



### *Green Mountain Blue, Boucher Blue*..... 3lb Avg.

Smooth, very creamy, and mild, with undertones of chestnuts, sweet hay, and truffles. Based on a French Fourme d'Ambert over the years it has become a true farmhouse cheese, unique to their farm. Pair with sweet fruity wine: its mild character does not conflict as other, more well known blues can.

Highgate Center, VT [www.boucherfamilyfarm.blogspot.com](http://www.boucherfamilyfarm.blogspot.com)



### *Vermont Farmstead Cheddar* ..... 3lb Avg.

Vermont Farmstead Cheddar is a raw-milk, farmstead cheese from milk from the cows right here on the farm. The unique, imported peg mill tears rather than cuts our cheese curds for an open friable texture and superb mouthfeel. The mixed breed herd of cows and raw milk, ensures that subtle flavors shine starting with a lush bite of classic cheddar taste but with a subtle sweet note and lingering hints of butter and fruit.

South Woodstock, VT [www.vermontfarmstead.com](http://www.vermontfarmstead.com)



### *Cobb Hill, Ascutney Mountain* ..... 2lb Avg.

Award winning Ascutney Mountain has an alpine-style natural rind. It was developed from a Swiss Appenzeller recipe. Ascutney Mountain has a sweet nutty flavor and is aged 9 to 10 months. Cobb Hill Cheese has been handcrafting farmstead artisan cheese for 16 years on the farm in Hartland, Vermont. Cedar Mountain Farm's jersey cows provide the rich milk which imparts a delicious, nutty flavor to the cheese.

Hartland, VT [www.cobhill.com](http://www.cobhill.com)