

Premier Chef Box

5 VERMONT PREMIER 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



Vermont Shepard, Invierno 3.5lb Avg.

Invierno is crafted from a mix of sheeps' milk and rich, organic milk from our neighbor's cows. Invierno ages 5-9 months and ripens by early winter. The flavor of the winter cheese is strong and full, with a spicy tang. Vermont Shepherd is one of the oldest sheep farms in Vermont and it is the oldest sheep dairy farm in the United States. ACS Award Winner.
Westminster, VT www.vermontshepard.com



Cellars at Jasper Hill, Bayley Hazen 2.5lb Avg.

Bayley has developed a loyal following because of its fudge-like texture, toasted-nut sweetness, and anise spice character. The paste is dense and creamy, with well-distributed blue veins. The usual peppery character of blue cheese is subdued, giving way to the grassy, nutty flavors in the milk. ACS Award Winner. Greensboro, VT www.jasperhillfarm.com



Vermont Farmstead, Governors Cheddar.....3lb Avg.

Vermont Farmstead Governors 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 and ages a minimum of 12 months to ensure that subtle flavors shine starting with a lush bite of classic cheddar taste but with a subtle sweet note and lingering hints of honey, butter and fruit. ACS Award Winner. Named to commemorate a visit by Vermont Governor Peter Shumlin to the farm and cheese room.
South Woodstock, VT www.vermontfarmstead.com



Cellars at Jasper Hill, Whitney..... 2.5lb Avg.

This ACS Best in Show award-winning Alpine cheese has a velvety-smooth, pliant texture with signature notes of toasted nuts, cured ham, and sweet cream. It pairs beautifully on a cheese board with cured meats, dried figs, and pickled shallots. Modeled after classic melting cheeses, Whitney is an ideal cheese to use with a raclette machine.
Greensboro, VT www.jasperhillfarm.com