

BRASSERIE TEN TEN

CHEESE ALL AMERICAN

CLEAN FRESH CHEESE

MOZZARELLA CO., HOJA SANTA

Pasteurized Goat Milk. Rennet: Vegetarian: Microbial Age: 2 weeks-2 months. Texas
With milk collected from local farmers, Hoja Santa is coagulated with vegetarian rennet and allowed to set overnight. The following day it is hand-molded and drained, salted and turned for several days. The little pucks of tangy, fresh goat cheese are then wrapped in a local herb, Hoja Santa, which means Holy Leaf. Traditionally, it's used to wrap fish and chicken in Mexican cuisine. The edible leaf imparts a minty, sarsaparilla flavor that brightens the existing citrus qualities in the cheese.

LUSCIOUS BLOOMY RIND

SWEET GRASS DAIRY GREEN HILL

Cow's milk. Rennet: Microbial. Age: 1 month. Thomasville, Georgia . Thomasville Georgia's Sweet Grass Dairy evolved out of the Wehner family's disillusionment with conventional dairying. The dairy is supplied with goat's milk from its own acreage and with cow's milk from the Green Hill Farm which is also family owned. Both farms focus on animal health and comfort which is the first and most important step towards high quality milk. Green Hill is made with cow's milk (and a dash of cream) from Green Hill Farm which has 900 cows (primarily Jerseys) on 340 acres and they are a New Zealand style rotational grazing farm with no confinement, and no concrete. The cows are the queens at this place and it comes through in the cheese- a creamy texture and a delicate, buttery taste all polished off with a pleasant acidity.

SCHOLTEN FARM, WEYBRIDGE

Cow's milk. Rennet: Animal. Age: 2 weeks. Middlebury, Vermont. Patty Scholten and her Dutch Belt cows are making miracles in Weybridge, VT. The special breed's pasteurized milk translates to an incredibly rich, creamy young cheese with a unique toasty flavor. The downy white, edible rind makes Patty's patties look like clouds; appropriate considering the fluffy whipped texture of the interior. The aging process is artfully completed at The Cellars at Jasper Hill. Fresh acidity of the cheese, high butterfat of the milk and complex cavey finish from the rind makes Weybridge a perfect choice.

FUN (SEMI-FIRM) THE ONES WITH THE PRONOUNCED AROMA

CONSIDER BARDWELL CHESTER

Raw cow's milk. (unpasteurized) Rennet: animal. Age: 3-4 months. West Pawlet, Vermont. Angela Miller, commonly known for her class A goat cheeses, opts to buy cow's milk from a neighbor to make this extra creamy round. Peter Dixon, her cheesemaker takes it from there. He forms tommes from the raw milk using the more traditional and preferred animal rennet. He then washes them in brine, and ages them in a special way to extend their ripening time. This results in more nuanced funk and some decidedly vegetal qualities.

STOIC (FIRM & HARD CHEESE)

UPLANDS CHEESE COMPANY PLEASANT RIDGE RESERVE

Raw Cow (unpasteurized). Rennet: Animal. Age: 12-18 months. Dodgeville, Wisconsin. A raw milk artisan cheese made by Mike Gingrich of Upland Cheese in Dodgeville Wisconsin. Mike describes it best: 'Our cows graze lush pastures from early spring through fall just as all cows did before the industrialization of our food system. The result is milk that has excellent nutritional value and more varied and subtle flavor notes as expressed in the delicate flavor profile of Pleasant Ridge Reserve cheese. Characteristics are smooth with rich fruit, olives, herbs and a tang on the finish to rival the best of France's mountain cheeses.

CHEDDAR, CABOT CLOTHBOUND

Cow's milk. Rennet: Animal. Age: 10-14 months. Greensboro, Vermont. Using the milk of Holstein cows from George Kempton's neighboring farm in Peacham, Cabot produces these 35 pound clothbound wheels and delivers them to neighboring Jasper Hill Farm within 2 to 5 days for aging and maturation. Upon arrival, the Kehler brothers brush each wheel with melted lard to promote sturdy rind development and turn the cheese daily for three weeks. The wheels are then turned and brushed weekly as they develop alongside Jasper Hill's own cheese, for 10-12 months. The resulting cheese offers a stunning array of flavors: the firm, slightly crunchy paste is never waxy, and unfolds with layers of toasted nut, toffee and cooked fruits.

RACY BLUE VEINED CHEESES

SWEET GRASS DAIRY ASHER BLUE

Raw Cow's Milk (unpasteurized). Rennet: Microbial. Age: 4 months. Thomasville, Georgia. Jeremy Little is a veteran cheesemaker for his family's 140 acre farm, Sweet Grass Dairy, He uses raw milk from his herd of Jersey cows, which are rotated around the property to ensure optimal grazing conditions. The great care taken throughout this entire process shows. The dense paste is super-rich and hints at toast and fudge.

*Enjoy these handpicked american cheeses from distinctive farms
from around the country. Thank You.*

SINGLE 7 THE PLATE 3 selections 13 THE BOARD 5 selections 18

chef de cuisine • luke simonds

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