

A BOLD FEAST OF MOLD AND YEAST

WHAT:

Cheese and beer tasting and discussion with Vermont cheese expert Jeffrey P. Roberts

WHEN:

Wednesday, July 18, 2007, 6:00-8:00 p.m.

Price: \$40 – Prix Fixe Menu Below

WHERE:

519 Boston Post Road, Sudbury, Massachusetts

WHY:

To celebrate Roberts' new book, *The Atlas of American Artisan Cheese*, and to recognize local producers

RSVP: 978 443 5550 or sign up in store with you server

Hors d'oeuvres

Marinated Mediterranean style olives with aged feta from Bonnie View Farm Calabro Ricotta seasoned with summer herbs, olive oil, sea salt and pepper served with crispy toasts

Bruschetta with three soft cheeses

Jasper Hill's Constant Bliss

Sunset Acer's Brie

& Willow Hill Farm's Cobble Hill

First Sampling

Sainte Maure from Heart Song Farm

Salad Course

Local arugula with three New England cheeses

Chèvre buttons in oil from Appleton Creamery

Brick from Seal Cove Farm

Pleasant Valley form Sankow Beaver Brook Farm

Second Sampling

Hooligan from Cato Corner Farm

Pizza

Quattro Stagioni:

Farm Fresh

Bacon & Blue

Cheeseburger

Yukon gold potatoes, spinach and Taylor Farm smoked Gouda

Dessert

Westfield Farm goat cheese Panna cotta with seasonal confiture

