



# Think Brownstone Presents...

## Bastille Day Variations with Madame Fromage



### Course #1

 Délice de Bourgogne  Moses Sleeper (VT)

Wine: Domaine Ste. Michelle (CA)  
Beer: Duvel  
Pairing: Spiced pecans, cherry preserves

These two bloomies are both gorgeous but very different. Délice de Bourgogne, from Burgundy, is a tall, moussey triple-crème with 75% butterfat and a mushroomy aroma. Its American counterpart, Moses Sleeper, comes from the Cellars at Jasper Hill in Greensboro, Vermont – one of the premier aging caves in the country. The name of this cheese comes from a revolutionary war scout who died near the creamery.

### Course #2

 Valencay  Humboldt Fog (CA)

Wine: Cuvée des Victoires Quincy, 2010  
Beer: Philadelphia Brewing Company's Walt Whit  
Pairing: Honey or fig jam

The Loire Valley is famous for its goat cheeses, and Valencay – a goat pyramid, draped in ash – is a classic. Notice the bright flavor, the smooth texture. It's balanced, without a pronounced “goaty” tang. Mary Keehn, of Cypress Grove Cheese in California, offers a striking variation with Humboldt Fog, now an American classic. The layer of ash separates the morning milk from the evening milk, making for a complex, herbaceous character.

### Course #3

 Beaufort  Pleasant Ridge Reserve (WI)

Wine: Château du Bois de la Garde, Côtes du Rhône  
Pairing: Almonds

Beaufort, “the prince of Gruyeres,” comes from the French Alps. Its American counterpart, Pleasant Ridge Reserve, is the most famous artisanal cheese in America. Cheesemaker Mike Gingrich spent years breeding special cows and seeding the right grasses before he began making this cheese in Dodgeville, Wisconsin. He's won two gold medals at the American Cheese Society Awards, the highest honor for an American cheesemaker.

### Course #4

 Carles Roquefort  Point Reyes Blue (CA)

Wine: Maison Nicolas Sauternes, 2006  
Pairing: Grapes, pears, or peaches

Jacques Carles is the premier maker of France's most famous ewe's blue. Known for its rich, salty character, this cheese makes for a gorgeous dessert. In California, the Point Reyes Farmstead Cheese Co. makes a widely acclaimed blue cheese in a similar style, using grass-fed cow's milk. It's punchy and salty, but not eye-wateringly sharp. The salinity is attributed to the nearby Tomales Bay; the Holsteins graze right along the water.