Think Brownstone presents

Bastille Day Cheese Day



From Valley Shepherd Creamery & Jamie Png

Hand-pulled Mozzarella

Served warm, fresh from the vat: anticipate a feathery soft pretzel. Cheesemaker Jamie Png uses careful movements to cut and pull curds, forming braids that are lightly brined before serving.



Domenico De Bertiol Prosecco DOC (NV)

Reading Cheddar

Like the best English Cheddars, this Pennsylvania version is wrapped in cloth and cave-aged until it develops a dry, earthy flavor with a sweet-sharp tang. These particular wheels were made by Jamie Png at Reading Terminal Market, using milk from Valley Shepherd Creamery in New Jersey.



From Amazing Acres & Will Reid

Baby Bloomer

A fresh goat cheese log with bright flavor - picture a fallen tree under snowfall. The texture is creamy; flavors range from tender grass to citrus.

- Dinastía Vivanco White
- Dark chocolate goat cheese with roasted almonds

Sea Smoke

An extraordinary local goat cheese accented with ash. A thin, veil-like rind encloses a damp, clayey paste. You may taste flint, wet stone. Picture a chèvre-lined mochi ball.

- Carpineto Dogajolo White
- Dark chocolate goat cheese with roasted almonds

From Birchrun Hills Farm & Sue Miller

Fat Cat

A Chester County beefcake with more "purrr" than "grrrr." Grass-fed Holstein milk contributes lush texture – like that of a triple crème – and subtle flavor variations depending on the season. Look for trace notes of mushroom, yeast, and sautéed onions. To many, this cheese is considered a "gateway stinker."

- → Pfaffenheim Gewürztraminer (2010)
- Dark chocolate salted cumin

Birchrun Blue

Earthy and grassy with white chocolate notes, this raw-milk beauty is Pennsylvania's star blue cheese. Like Stilton, it's biscuit-crumbly, yet moist and buttery. Depending on the batch, you may detect a wicked hint of pepper on the finish.

- → Delaforce Late Bottled Vintage Port
- White chocolate blue cheese with walnut

