

Franciscan Kitchen Notes

Spring 2009



Featured Cheese: Cypress Grove Midnight Moon

Located in Arcata, Humboldt County, **Cypress Grove Chevre** is a much-loved local goats milk cheese maker with cheeses ranging from soft and creamy to semi-firm. Aged six months or more, Midnight Moon is a pale, ivory cheese. On the palate, it is firm, dense and smooth with the slight graininess of a long-aged cheese. The flavor is nutty and brown-buttery, with prominent caramel notes. The wheel is finished in a beautiful black wax. We love the flavor and how well it pairs with our luscious Cabernet Sauvignon!

From the Desk of Chef Tod Kawachi

When it comes to cheese, we can never pick just one! In fact, for this issue of Franciscan Kitchen Notes, we decided to highlight two cheeses from Cypress Grove. And, lucky for us, we just happen to have plenty of cheese-friendly wines to choose from! Using fresh Cypress Grove Spring Chevre, Tod created another deliciously simple recipe that anyone can follow. Of course, we felt it was our responsibility to test the recipe first, and it just happened to pair beautifully with the brand new 2008 vintage of Franciscan Sauvignon Blanc! Try the Chevre with a green salad, or spread it on crackers or crostini. You're sure to impress friends and relatives with such a delectable dish - Enjoy!

Warm Marcona Almond Crusted Cypress Grove Chevre

- 1- 4 oz disk Cypress Grove Chevre cheese
- 3 oz Chopped Marcona Almonds
- Extra Virgin Olive Oil
- Pinch Lemon Zest
- Pinch Fennel Pollen
- Pinch Sea Salt
- Fresh Ground Black Pepper

Coat one side of the Cypress Grove Chevre disk in the chopped Marcona almonds, pressing gently to create an even coating. Bake nut side up in a 400 degree oven for 6-7 minutes until warm. Remove from oven, while still warm season with sea salt, fresh ground black pepper to taste. Micro-plane grate a light amount of lemon zest over, sprinkle with fennel pollen and drizzle with extra virgin olive oil.

Cheesy News

The Oxbow Cheese Merchant

The **Oxbow Cheese Merchant** ("OCM") in downtown Napa is a European-style cheese shop with over 150 cheese varieties at any given time. We stock the delicious, handmade efforts of local cheesemakers as well other American and international cheeses we can't live without. Our selection focuses on artisanal cheeses of the highest quality from lesser known, often small-scale cheesemakers whose cheeses vary from season to season. We keep our cheese wheels whole and cut to order, directly to your specifications and based on your needs.

www.oxbowcheese.com
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Thalassa Skinner

GM & Cheesemonger

Ricardo Huijon

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Culture Magazine

Culture magazine ("the word on cheese") is America's first general consumer cheese magazine, focusing on cheeses around the world and everything that goes along with the world of cheese. OCM's general manager is one of the founders of this magazine, so our local connection is more than strong. Culture is published quarterly with the seasons and available in cheese shops, grocery stores, bookstores and newsstands across the country. Join them and subscribe online at www.culturecheesemag.com.



Featured Wine 2005 Franciscan Cabernet Sauvignon

Intensely ruby red, this Cabernet Sauvignon has aromas of cassis, ripe dark cherry, and tobacco, with earthy notes of sage, peppercorn and sweet hints of vanilla. One sip reveals a well structured full palate of blackberry, coffee and spice. Vibrant and elegant, the wine is full-bodied with supple tannins finishing with notes of toasted oak and cassis. We love to present Franciscan Cabernet Sauvignon in a Cheese and Wine Tasting. Its amazing versatility with a wide range of cheeses always bring sighs of contentment from our guests. Don't be afraid to experiment, either. Head down to the Oxbow Cheese Merchant, bring a bottle of Cabernet Sauvignon to share, and see what Lassa can do for you!