



Antonelli's cheese shop

Holiday Cheese Platters and Gifts!

Whether you're ready for it or not, the holidays are here! (And so is the cooler weather - finally!) Last year, you took us up on our offer to be of service and make your holidays less stressful, and we're here to help you out again by offering our cheese and charcuterie platters. Our small, medium, and large platters (\$30, \$50, and \$100, respectively) feature a variety of cheeses, meats, and nuts. Not into meat? We'll happily substitute olives or dried fruits. To discuss sizing or to whip up a customized platter, please call the shop to speak to a cheesemonger. (Please note that all platters are for pick-up only; we'll plate them on a white platter which you'll return within a week of your event. It's greener and looks much nicer than disposable plates!) If you're traveling for the holidays, we also offer the above platters as a bagged so they'll hold up better. It's the perfect gift as you walk into the host's home and it's virtually ready to eat - just pull out a cheeseboard! (Although we have heard stories of how it ended up as the car ride treat and didn't make it to the party!) Our special Thanksgiving hours are listed below. As always, we are honored to be brought into your homes at such a special time. Indeed, that's why we do what we do - because we love to eat good food, drink good drinks, and surround ourselves with loved ones.

Okay, and if you're one of those people who is already planning your holiday gifts, I envy you! But if that's the case, let me share our holiday catalogue (<http://www.antonellischeese.com/guide.pdf>) so you can use it as inspiration. This is just a bit of the magic we have up our sleeves to whip up a unique gift, and we can accommodate any denomination. As always, call us and we'll be happy to discuss options! Happy Shopping!

New Case Goodies

One of our popular cheeses in the case is Dante, a hard sheep's milk cheese from the Wisconsin Sheep Dairy Co-op. Well, on Brad and John's recent trip to Wisconsin, they discovered that the Cedar Grove Cheesemakers who make Dante produce a similar cheese but in a natural-rinded style that's aged longer. Named Banguo, this hard sheep's milk cheese is aged around fourteen months and tastes even nuttier and sharper than the Dante. We've anxiously awaited its arrival and are happy to debut it in the case!

I didn't even get to write about the last wheel of Sapore del Piave we got in, because it sold so quickly! Well, it's back. This northern Italian cheese, hailing to us from the Piedmont, is versatile enough to be used as a substitute for Parmigiano Reggiano or simply set out as a snack. The flavors are nutty and sweet with a hard and crunchy texture. Piave is a raw cow's milk cheese aged for at least fifteen months and we expect this to be your new house favorite soon.

As many of you know, one of our main goal's is to showcase all the great American artisans crafting products in traditional methods and one of our favorite American producers of prosciutto is La Quercia, run by Herb and Cathy in Iowa. We're proud to have carried their Organic Prosciutto since our opening day, and now we're excited to introduce their Berkshire Prosciutto Rossa into the charcuterie case. One taste and you won't forget it! Its complex nutty and buttery flavor reminds you of something you'd be munching on in a café in Spain. Treasure these thin delicate slices on a beautiful, abundant cheese plate!

New Wines

Courtney's Pick: Camino De Navaherreros 2010 comes to us from Madrid, Spain and exhibits hints of cherry with some earthy undertones giving it a touch of smokey flavor and a wonderful finish. Whilst pairing this wine, stick to it's region and taste it with a satisfying Manchego style like the Zamorano or the Campo de Montalban.

Kelly's Pick: Wine from Morocco? You betcha! Hailing from the rolling hills and dark clay soils of the Rommani Vineyards, S de Siroua Syrah is a ruby red Syrah with lingering notes of blackberry and

smokey spice on the palate! Try this with Ascutney Mountain or Pleasant Ridge Reserve.

Cheese-y Events!

We will be closed November 24th & 25th for Thanksgiving. (Yes, even cheesemongers are allowed to take a break!) However, WE WILL BE OPEN that weekend (26th & 27th) for you to bring your visiting friends and family into the shop. By that time, you'll need to escape your house and get away from the leftovers; so use us as the perfect excuse for an excursion.

Our calendar is rapidly booking up with private event requests. If you're craving a unique way to spend the evening with your friends, please email us for a list of our private party options.

Thursday, November 17: It's time for the Wine and Food Foundation of Texas's annual event, Big Reds and Bubbles at The Driskill! We're honored to be a part of the pre-event VIP tasting again, this year featuring Roses and cheese pairings. For those who want to add this \$35 event to their evening, click here for more information: www.winefoodfoundation.org/events/details/240-BRB%202011.

Saturday, November 19 (7pm): Our next Austin Guitar Salon series with the Austin Classical Guitar Society features Alejandro Montiel at the Hart House. This historic landmark home respects the past while offering a beautiful, fresh approach to its interior décor and gardens (featured last year on "Central Texas Gardener"!). The inspiring setting is a perfect venue for award-winning classical guitarist Alejandro Montiel. Tickets cost \$50. For more information, visit: https://www.austinclassicalguitar.org/index.php?option=com_civicrm&task=civicrm/event/register&reset=1&id=30.

Cheesily Yours,

Kendall & John
Kelly, Brad, Shawn, Courtney, and Paul

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Mon: Closed
Tues - Sat: 11am to 7pm
Sun: 12pm to 5pm

Web: www.antonellischeese.com
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