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St. Patrick's Day Package

This Sunday night, thousands of people will be descending upon the various drinking neighborhoods of our fair city to get their fix of green beer. And what could be better than standing shoulder to shoulder, vying for your place at the bar, trying desperately to get noticed by the hardworking bartender, and paying way too much for a glass of mediocre, but festively-colored beer?

The **Official St. Patrick's Day Beer Pairing** from Antonelli's Cheese, that's what! We've put together everything you'll need for a stress-free and, more importantly, absolutely delicious St. Patrick's Day. First and foremost, we've chosen one of John's "go-to" beers, **Brooklyn Brewery's Local 2**. Brewed with European hops and malt, Belgian dark sugar and yeast, and raw wildflower honey from a family farm in New York, this copper-hued beer is the perfect centerpiece. To go with it, we've chosen four amazing pairings: **June's Joy** from local cheesemaker Pure Luck Dairy, a fresh goat cheese spread mixed with honey, pepper, and thyme; **Seahive** from the Beehive Cheese Company out of Utah, a cheddar rubbed with sea salt and honey; **Cashel Blue**, an Irish blue cheese that has won Gold at the World Cheese Awards and that, when paired with the beer, tastes like cream soda, graham crackers, and s'mores!; and **Speck Americano** from La Quercia, a lightly smoked, Italian-style prosciutto that rounds everything out nicely. Now that we've done the work for you, all you have to do is order! The "Official St. Patrick's Day Beer Pairing" is \$50 (plus tax). You've got until Saturday to order by calling a cheesemonger at 512/531-9610.

New and Awesome (Returning) Cheeses

Meadow Creek Dairy, perched in the Appalachian Mountains in Virginia, operates a seasonal Jersey dairy at an elevation of 2,800 feet where the pristine environment nurtures healthy cows whose milk is free from any synthetic hormones or antibiotics. (Oh, and just in case you're wondering, all three of these cheeses will rock with your St. Patty's Day beer as well!)

New to our case from Meadow Creek Dairy is **Mountaineer**. Inspired by the mountain cheeses of Europe (such as Fontina and Abondance), Mountaineer is toothsome, nutty and earthy, as well as a phenomenal melting cheese for a richer dish! With a sweet hint of butterscotch and a savory finish, this one's a winner for all palates.

Also tasting particularly spectacular are the current batches of Appalachian and Grayson that we have in the case (or rather, flying out of the case!). As a reminder, **Appalachian** is a semi-soft cheese with a delicious edible, natural rind and a paste that is mild and buttery with a spicy finish and just a hint of mushroom.

Grayson, a stunning orange-hued beauty, is a washed rind cheese. Also made with raw milk from their herd of Jersey cows, Grayson spends 60-75 days being washed in brine and regularly turned. The result is an intense aroma and rich, meaty, nutty flavors.

Updates & News

It was a pleasure to recently host the Austin Food Bloggers Alliance for a cheese and wine pairing, featuring wines from Jordan Winery in Sonoma, California. Considering their extracurricular habits of writing about their tasting experiences, we're honored that there are a number of write-ups on the event. Check out our [facebook](#) page to read about some of the highlights and our pairings for that evening.

We'd also like to take a moment to remind everyone that as of March 1, the Austin bag ban has officially started. We are still able to offer our uniquely stamped small brown paper bags under the regulations, but we encourage each of you to bring a reusable bag from home so that we can all do our part for this wonderful planet. The fewer bags we use, the fewer bags end up in recycling centers and garbage cans.

Stay Cheese-y!

John & Kendall

Kelly, Brad, Courtney, Paul, Victoria, Dan, Traci, & Kara



ring us 512 531 9610

visit us Tues-Sat 11-7 | Sun 12-5 | Closed Mon

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