



Susan Sturman, Chef/Owner
Cheese Tastings



A Tour of Italy
 Provençal Cheeses
 Burgundian Cheeses
 Val de Loire Cheeses
 Cheeses & Spirits of the USA
 Get Fresh: Fresh Cheeses
 Mountain Cheeses
 New York's Finest: Artisanal
 Cheese & Wines from NY State
 American Sheep & Goat
 Cheeses
 The Winner's Circle: Award
 Winning Cheeses from the ACS
 New & Old World Cheddars & Port
 Around the World: Low Fat cheeses
 Night Cap'n Cheddar, Perfect Togeddar:
 A Port and Cheddar Pairing
 Small French Finds:
 Lesser Known French Cheeses
 Ireland: Cheese, Beer, and...Wine?
 Cheeses & Spirits of Spain & Italy:
 A Comparative Tasting
 Only the Strong Survive:
 Washed Rind Cheeses
 New Kids on the Block:
 Recent Arrivals on the Scene

Fondue
 Cheese & Dessert
 Gold Medal Winners
 The Glories of France
 Winter Beer & Cheese
 The Perfect Date for Cheese:
 Pairing Cheese and Flavors
 Buon Appetito: A Taste of
 Southern Italy
 Crème de la Crème:
 My Favorite French Cheeses
 ACS Winners Paired with Beer
 Straight Up Cheese: A Vertical Tasting of
 Cow, Goat, & Sheep Milk Cheeses
 Rosé Revival: Cheese & Rosé Wines
 Cheese to the Nth Degree:
 Cheese, Wines, & Flavors
 Old World Cheese, New World Style:
 Classic European Cheeses & the American
 Originals they Inspired
 The Great Debate:
 Pasteurized vs. Raw Cheese
 The Perfect Date for Cheese (Pun In-
 tended): Cheese and Foods
 Fresh, Young Things:
 Springtime Cheeses & the Wines they Love
 Beyond Brie: Bloomy Rind Cheeses