

OCTOBER CHARCUTERIE CLUB

The charcuterie club is a monthly changing selection of cheese and charcuterie, along with wine and accoutrements. The charcuterie will feature a monthly changing house made pâté, terrine, rilette, or sausage, with the occasional salami by one of our favorite producers. Each monthly charcuterie will be paired with a cheese and a bottle of wine and accompanied by accoutrements- crackers, jams, pickles, mustards, etc. You can sign up monthly and the cost will vary between \$65-\$85/per month. Or you can sign up for a subscription of 3 (\$195), 6 (\$390) or 12 (\$780) months, which are all priced at the \$65/month price. We cannot ship these at this time and they are only available for pick up. We will release each month's selection the month prior. Order by phone at 414-273-3375, or online at www.toasttab.com/bavette, under retail section.

October's charcuterie box was inspired by an Italian aperitivo platter, with some twists, obviously. It will feature a rabbit mortadella, paired with a goat taleggio and Priorat Natur vermouth (from the region where we will be visiting on the above trip!) Accompaniments include giardiniera, fermented plum, pepper jelly, a heritage mustard, and bread. The cost will be \$90. Cut off for ordering is October 20 and pick up will be October 26-30.

July's charcuterie box will feature a chicken liver mousse, paired with a dry sherry, an Oloroso from Lustau in Jerez, and two Spanish cheeses- Mahon, an aged cow's milk from Menorca, and Garrotxa, a goat's milk cheese from the Catalonia region of Spain. Accompaniments will include fig "bread", dried cherry mostarda, marcona almonds, quince paste, olives and bread.

Tasting notes- the chicken liver mousse has a fat cap of lard on it, to preserve its freshness. With the fat cap, it will last for two weeks in the fridge, and once the fat cap is removed, it is good for 4-5 days. You can remove the fat cap before eating and either toss it, save it for another application, or spread some of it on your bread with the chicken liver mousse. We recommend letting the mousse sit out at room temperature for 20-20 minutes before eating so that it softens slightly.

All Sherry wines must be fortified, which requires the addition of neutral grape spirit to the base wine in order to strengthen it, and these wines must be aged for at least two years in a solera system, which gradually and continuously blends wines of many different ages in barrel. Notably, most Sherry wines are fortified after the wine's fermentation has finished, meaning that most Sherries are actually dry. Oloroso is an example of an oxidative sherry, which gives it its darker color, and nutty flavors. The Lustau 'Don Nuño' Oloroso Sherry NV is a classic bottling, showcasing a classic example of the category. With an average age of 12 years, the wine immediately exudes soft, rich aromas of dried fruit, mixed spice, and toffee. Layer upon layer wafts from the glass, giving something new with each sniff. The palate maintains that full, robust quality, but with a core of nervy, lifting acidity that leads to a long, sweet spiced finish. Rather than serving the Don Nuño at room temperature, stash it in the fridge for 15 minutes or so before pouring it into a standard white wine glass to help the aromas and flavors pop. Generally, a pour of sherry is about 3 oz since it has a higher ABV than wine, but we won't judge if you want more. Since sherry is oxidized, it will last for at least a week once opened, and up to 2-3 weeks if stored in the refrigerator.

This month we have included two cheeses, as we wanted to showcase two very different styles of cheese, yet both pair really well with the mousse and the sherry. Mahón is a Spanish cheese from Menorca, one of the Balearic Islands in the Mediterranean, and is a white cow's milk cheese that is available both young and aged. We have included the aged version, which we believe is more complex and pairs better with the sherry. This cheese is buttery, tangy, and salty. For the second cheese, we included a goat's milk cheese, Garrotxa, which is softer. Its semi-firm texture has a white interior, with a very creamy texture. It has an unusual but mild flavor with a light acidity and a hint of hazelnut and sweetness and offers a white pepper piquancy. A velvety grey mold coating lends a woody aroma, but is not so ideal for eating. We recommend letting both cheeses be at room temperature for 30 minutes before enjoying.

Toast the bread for best results, and enjoy with all the accompaniments, which are more traditional Spanish cheese and charcuterie accompaniments. The fig "bread" is actually just a raw fruit bar and is gluten free. It does contain nuts.

The box is gluten free without the bread. It is not dairy free.