
MYSTERY BAY CHEVRE

DESCRIPTIONS



PLAIN

This creamy, slightly tangy and light cheese goes well on fresh bread, with omeletes, pasta dishes, pizzas, fresh fruit and more.



THYME & WHITE PEPPER

A nice balance of fresh, hand-picked thyme, finely ground white pepper and our delicious farmstead Chevre. Pairs nicely with crackers, savory crepes, and a white Sancerre wine.



CHIVES

Fresh chives rolled around our farmstead Chevre. Chives give a classic yet mild spring onion flavor. Perfect with fresh tomatoes, a fresh bagel or smoked salmon.



HONEY

A blend of our classic, creamy Chevre and honey from our farm's beehives. A warm, subtle sweetness that pairs well with fresh fruit and fruit breads.



IN DIPPING OIL

Hand rolled medallions of Chevre marinated in a basil-infused olive oil with fresh thyme. Great over fresh bread, salad or pasta dishes.

