



PASTORAL[®]

ARTISAN CHEESE, BREAD & WINE



THOUGHTFULLY COMPOSED GIFTS, FEATURING SMALL BATCH CHEESE, WINE & ACCOMPANIMENTS,
SOURCED FROM CELEBRATED LOCAL ARTISANS AND MASTERS OF CLASSICAL TRADITIONS ABROAD.

WELCOME *to* PASTORAL

ARTISAN CHEESE, BREAD & WINE

In a world of mass produced products stacked high on shelves in supermarkets, superstores and wholesale clubs, at Pastoral we believe there is still a place for small batch, high-quality, handcrafted products sold in an intimate environment with the most attentive and thoughtful service.

Artisan products like cheese, bread and wine, that hail from some of the most beautiful places on earth deserve to be showcased, cared-for and sold in a place that reflects their special roots — that place is Pastoral.

The gifts showcased here highlight our dedication to bringing exceptional cheese, wine and accompaniments to you and the cheese-lovers in your life. Enjoy!



Greg O'Neill & Ken Miller



2007 Outstanding Specialty Food Retailer



MONTHLY CLUBS

ARTFULLY AMERICAN SERIES *CHEESE OF THE MONTH*

Any cheese lover will delight in a monthly shipment of these hand-crafted, American-made gems. As you experience the nation's great variety of artisan styles, selected by Pastoral's resident fromager, you'll discover the finest cheeses each region has to offer.

Each shipment includes two cheeses, totaling approximately one pound, along with an informative narrative, telling you how your cheese came to be and how best to enjoy it!

- 3 Month Membership \$99.99
- 6 Month Membership \$199.99*
- 9 Month Membership \$299.99*
- 1 Year Membership \$399.99*

On the Cover (clockwise from bottom left) **Affidelice** from Berthaut, Chablis, France, Cow's Milk, **Bonne Bouche** from Vermont Butter & Cheese Creamery, Websterville, VT, Goat's Milk, **Rustica della Valtaleggio** from Lombardy, Italy, Raw Cow's Milk, **Piccolo** from Andante Dairy, Petaluma, CA, Cow's Milk
Above (left to right) **Dante** from Wisconsin Sheep Dairy Co-Op, Plain, WI, Sheep's Milk, **Bossa** from Green Dirt Farm, Weston, MO, Sheep's Milk
Right: **Queso de Valdeón**, León, Spain, Cow & Goat's Milk

PERFECT PAIRING *of the* MONTH



Our resident fromager and sommelier have teamed up to offer this unique monthly club that delivers on what Pastoral does best—creating delightful combinations of cheese and wine where the total experience is greater than the sum of its parts! Bringing together classic (and sometimes adventurous) artisan cheeses and libations, we take the guesswork out of pairing and make it both fun and educational! Connoisseurs, novices and foodies of all stripes will delight in discovering new ways to enjoy their favorite artisan treats.

Each package includes one bottle of wine, one artisan cheese, crackers or house-made crostini and a delightful informative narrative describing each element of the pairing and what makes them sing together.

- 3 Month Membership \$119.99
- 6 Month Membership \$239.99*
- 9 Month Membership \$359.99*
- 1 Year Membership \$479.99*

*** All 6 month, 9 month and 1 year memberships include a special gift!**

Prices do not include shipping. Installments are sent the first full week of the month. Shipping wine is subject to statutes, see pg 17. Sorry, but we are unable to accommodate substitutions.

PASTORAL SOMMELIER'S SELECTION

WINE OF THE MONTH

Pastoral is committed to bringing you delicious, food-friendly wine from all over the globe, from producers who are committed to the highest quality while practicing responsible viticulture. With our Wine of the Month club, explore organic, biodynamic and sustainable wines from Old World to New World, and from emerging regions to established centers of excellence. Learn how to marry your love of wine with your love for planet earth with something sparkling, white, red or rosé.

Our resident sommelier will choose one bottle per month and include information on the winemaker and what makes their creation noteworthy and delicious.

- 3 Month Membership \$89.99**
- 6 Month Membership \$179.99***
- 9 Month Membership \$269.99***
- 1 Year Membership \$359.99***

*** All 6 month, 9 month and 1 year memberships include a special gift!**

Prices do not include shipping. Installments are sent the first full week of the month. Shipping wine is subject to statutes, see pg 17. Sorry, but we are unable to accommodate substitutions.



GIFT COLLECTION & MEDLEY BOXES

Even the gift box itself is artisan made! Pastoral Gift Collections will arrive in a signature wooden cheese box, handcrafted in Denmark, Wisconsin. The boxes were originally designed as a form used during the pressing stage of cheesemaking, giving cheese its cylindrical shape.

Pastoral Medleys are packaged in an environmentally friendly kraft box, nestled in festive craft fill & tied with a signature Pastoral ribbon.

Every Pastoral Collection & Medley includes an informative insert, describing every artisan product, the stories and people behind them, and how best to enjoy them.

To complete each Collection, our Sommelier has chosen the perfect red & white wines to pair with each selection. (subject to statutes, see pg 17)

FARM *to* TABLE**\$89.99****ADD RED OR WHITE WINE** 1 bottle \$20 | 2 bottles \$40

This collection features blossoming artisanal farms of America—true snapshots of the lands and families from which each product hails. Creating hand-made products with traditional methods takes practice and precision. These artisans are managing many variables, to ultimately produce nuanced and flavorful goods. Award winners and innovators dapple this special collection designed to bring you on a whirlwind tour of cheese, charcuterie and accompaniments coast to coast. Enjoy the bounty of these talented and exquisite farms and small producers, brought right to your table.

Pleasant Ridge Reserve from Uplands Cheese Company, Dodgeville, WI, Raw Cow's Milk 6 oz

Tomme de Nena from Kenny's Farmhouse Cheese, Austin, KY, Raw Cow's Milk 6 oz

Up in Smoke from Rivers Edge Chevre, Logsdon, OR, Goat's Milk 4 oz

Cacciatorini from Salumeria Biellese, New York City, NY 4 oz

Rustic Flatbread from Rustic Bakery, Novato, CA 6 oz

Single Source Honey from Ames Farm, Watertown, MN 9 oz

AROUND *the* WORLD

The excitement and treasures of a trip abroad, without the plane ticket! Take a tour through the cheese classics of France, Italy, and Spain. Linger on the beautiful coast of Portugal before coming home to a German-style blue from Wisconsin. Accompanied by crackers from Down Under—don't forget to pack your appetite!

Morbier from Poligny, France, Raw Cow's Milk 6 oz

Mahon from Majorca, Spain, Cow's Milk 6 oz

Asiago Fresco from Veneto, Italy, Cow's Milk 6 oz

Castelinhos from Azores, Portugal, Cow's Milk 6 oz

Aderkase Reserve from Wisconsin, USA, Cow's Milk 6 oz

Wafer Crispbreads from Waterwheel, Victoria, Australia 3 oz



\$59.99

ADD RED OR WHITE WINE 1 bottle \$20 | 2 bottles \$40



\$79.99

ADD CRAFT BEER 1 bottle 750ml \$10 Collection with beer available for local delivery and in-store pickup only

BEER LOVER'S FEAST

A versatile collection sure to make any beer-lover's day. This box features hearty cheese, spicy salami and satisfying accompaniments designed to pair with a plethora of beer styles! Keep track of your favorites in the delightful and witty pocket Beer Journal.

Dante from Wisconsin Sheep Dairy Co-Op, Plain, WI, Sheep's Milk 6 oz

Cave Aged Emmenthal from Bern, Switzerland, Raw Cow's Milk 6 oz

Edmond Fallot Mustard from La Moutarderie Fallot, Burgundy, France 7 oz

Salametto Piccante from Fra'Mani Handcrafted Salumi, Berkeley, CA 12 oz

Route 11 Chips from Route 11, Mount Jackson, VA 2 oz

Beer Journal from 33 Books, BS Brewing, Portland, OR

FOODIE TREASURES



\$129.99

ADD RED OR WHITE WINE 1 bottle \$20 | 2 bottles \$40

An extensive collection of the finer things in life, each item in this box will hold a special place in your favorite foodie's heart. We have gathered these items from across the globe, creating a rendezvous of unique flavors and beautiful craftsmanship.

From the delicate olive oil of Portugal, to the robust cheeses of Italy and France, and on to luscious goat milk caramels and gourmet tapenade from American artisans, this collection culminates with honey sourced from a single type of blossom and black truffle studded sea salt from revered Savini Tartufi. A worldly bounty of exciting culinary treasures for the ultimate food explorer.

Le Pommier Camembert from Hervé Mons Affineur, Normandy, France, Cow's Milk 8 oz

Taleggio from Lombardi, Italy, Cow's Milk 6 oz

Extra Virgin Olive Oil from Herdade do Esporão, Reguengos de Monsaraz, Portugal 17 oz

Goat Milk + Vanilla Bean Caramels from Happy Goat, San Francisco, CA 2 oz

Fennel Blood Orange Tapenade from The Gracious Gourmet, Bridgewater, CT 7 oz

Mono-Varietal Honey from Mieli Thun, Trento, Italy 8.8 oz

Truffle Salt from Savini, Tuscany, Italy 8 oz

The CHARCUTERIE COLLECTION



\$89.99

ADD RED OR WHITE WINE 1 bottle \$20 | 2 bottles \$40

Hand-crafted salumi and charcuterie have roots in all corners of the globe. Before refrigeration became the norm, these methods of curing and storing meat allowed families to preserve the integrity of the whole animal, and eat well year round. This box features producers that honor that tradition with their craftsmanship and bring the best of artisanal charcuterie to your table. Savor this enticing variety of robustly flavorful salumi and pâté alongside traditional accompaniments.

Wild Boar Salami from Creminelli Fine Meats, Salt Lake City, UT 6 oz

Cacciatorini from Salumeria Biellese, New York City, NY 4 oz

Chorizo Español from La Rioja, Spain 8 oz

Rougie Pâté from Rougie, Quebec, Canada 2.8 oz

Edmond Fallot Mustard from La Moutarderie Fallot, Burgundy, France 7 oz

Pickled Ginger Carrots from Sour Puss Pickles, Brooklyn, NY 16 oz

AMERICAN ARTISANS

Celebrate the cheesemaking diversity and creativity that American producers have to offer. This sampling features a variety of cheese styles, artisan crackers and small batch preserves, all hand crafted and produced with care.

Great Hill Blue from Great Hill Dairy, Marion, MA, Raw Cow's Milk 6 oz

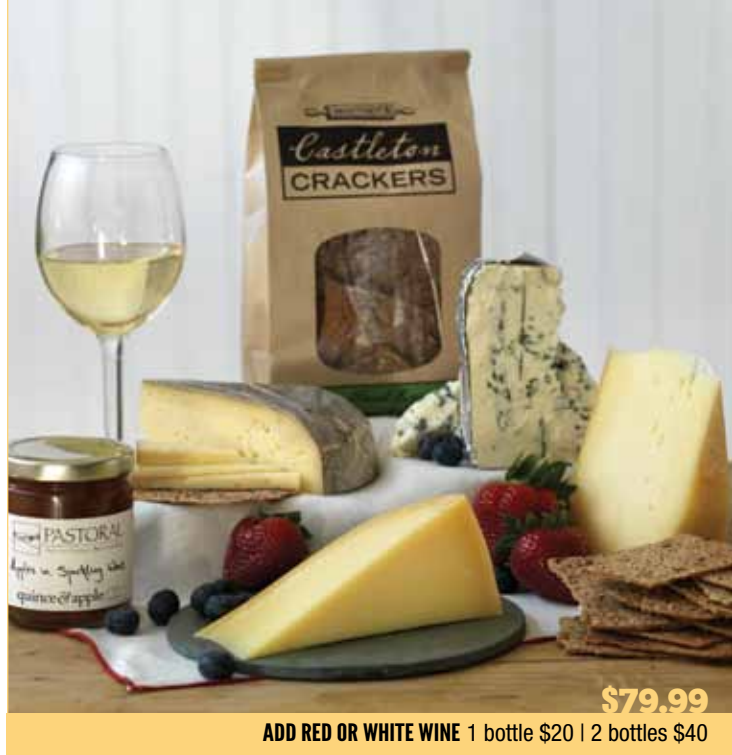
Frisian Farms Gouda from Frisian Farms, Oskaloosa, IA, Cow's Milk 6 oz

Kentucky Rose from Kenny's Farmhouse Cheese, Austin, KY, Raw Cow's Milk 6 oz

Toma from Point Reyes Farmstead Cheese Co., Point Reyes, CA, Cow's Milk 6 oz

Small Batch Preserves from Quince & Apple, Madison, WI 6 oz

Castleton Crackers from Whitney's Castleton Crackers, Castleton, VT 6 oz



\$79.99

ADD RED OR WHITE WINE 1 bottle \$20 | 2 bottles \$40



\$89.99

ADD RED OR WHITE WINE 1 bottle \$20 | 2 bottles \$40

COMFORT FOOD

Take solace in this nurturing collection built to please the palate and soul. Whether you crave savory or sweet, this collection is sure to nourish, delight and satisfy with a diverse array of cheeses, charcuterie and grown-up versions of favorite childhood treats.

Marieke Gouda from Holland's Family Cheese, Thorp, WI, Raw Cow's Milk 6 oz

Picolo from Andante Dairy, Petaluma, CA, Cow's Milk 4 oz

Ossau-Iraty from Pays Basque, France, Sheep's Milk 6 oz

Salametti from P.G. Molinari & Sons, San Francisco, CA 8 oz

La Dee Dah from Whimsical Candy, Chicago, IL 2.25 oz

Bacon Bourbon Caramel Corn from Salted Caramel, Chicago, IL 4 oz

Effie's Oat Cakes from Effie's Homemade, Hyde Park, MA 7 oz



BEST *of the* MIDWEST

We are proud to highlight truly Midwestern masterpieces with this collection. These cheeses showcase the breadth of talent of cheesemakers in our neck of the woods. We complement these local offerings with hand-made crackers from Wisconsin and small-batch honey from Minnesota.

Tulum from Wisconsin Sheep Dairy Co-Op, Marshfield, WI, Sheep & Cow's Milk 8 oz

Forest Alpine from Marcoot Jersey Creamery, Greenville, IL, Raw Cow's Milk 8 oz

Little Napoleon from Zingerman's Creamery, Ann Arbor, MI, Goat's Milk 4 oz

Organic Crackers from Potter's Crackers, Madison, WI 6 oz

Single Source Honey from Ames Farm, Watertown, MN 9 oz

\$69.99

ADD RED OR WHITE WINE 1 bottle \$20 | 2 bottles \$40



\$99.99

ADD RED OR WHITE WINE 1 bottle \$20 | 2 bottles \$40

CONSPICUOUS CONSUMPTION

A shamelessly decadent selection for the well-rounded food lover. This complete collection of cheese, charcuterie, chocolate and accompaniments is large enough to share, and decadent enough to indulge individually.

Cremont Double Crème from Vermont Butter & Cheese Creamery, Websterville, VT, Cow & Goat's Milk 5 oz

Manchego Gran Reserva from Dehesa de los Llanos, La Mancha, Spain, Raw Sheep's Milk 6 oz

5 Year Gouda from Best Foods, Het Groene Hart, The Netherlands, Cow's Milk 6 oz

Truffle Honey from Savini, Tuscany, Italy 4.2 oz

Salametti from P.G. Molinari & Sons, San Francisco, CA 8 oz

Bistro Bar from Chocolat Moderne, New York City, NY 2.5 oz

Wafer Crispbreads from Waterwheel, Victoria, Australia 3.5 oz

CHOCOLAT *et* FROMAGE



\$59.99

ADD RED OR WHITE WINE 1 bottle \$20 | 2 bottles \$40

This perfectly delectable indulgence features artisan products which were meant for each other. A trio of American chocolatiers brings you delicate truffles from Chicago, an enticing and lush dark chocolate bistro bar from New York City, and a robust single-origin bar of 70% cacao from Massachusetts. Paired with Vermont's hand-ladled, tangy ash-ripened goat's milk cheese, and creamy, velvety French cow's milk cheese, this gift is a sweet and savory delight. We complete the collection with a pair of sweet spreads: farmstead honey and small-batch preserves. An endless combination of possibilities awaits!

Bonne Bouche from Vermont Butter & Cheese Creamery, Websterville, VT, Goat's Milk 4 oz

St. Felicien from Haute-Ardeche, France, Cow's Milk 5.3 oz

Single-Origin Chocolate Bar from Rogue Chocolatier, Three Rivers Village, MA 2.21 oz

Bistro Bar from Chocolat Moderne, New York City, NY 2.5 oz

Rich Truffles from Rich Chocolates & Candies, Chicago, IL 4 oz

Small Batch Preserves from Quince & Apple, Madison, WI 1.5 oz

Single Source Honey from Ames Farm, Watertown, MN 2 oz

QUATTRO LATTI



\$49.99

Stepping up to the plate in this medley are the four major players in making milk for cheese—cow, goat, sheep and water buffalo. This menagerie of milk not only visits all our friends on the farm, but also four great cheese-making countries of the world.

From super-rich buffalo milk from a milking herd that is treated like a colony of queens to the light and tangy goat's milk from small Vermont farms, each cheese in this collection is tied to a story that brings together a place with its perfectly paired domestic mammal. This medley is accompanied by handmade preserves from the Midwest as well as a delightful narrative on the magic in every type of milk!

Bijou from Vermont Butter & Cheese Creamery, Websterville, Vermont, Goat's Milk 2 oz

Mahon from Majorca, Spain, Cow's Milk 6 oz

Ossau-Iraty from Pays Basque, France, Sheep's Milk 6 oz

Quadrello di Bufala from Quattro Portoni, Lombardi, Italy, Buffalo's Milk 6 oz

Small Batch Preserves from Quince & Apple, Madison, WI 1.5 oz

SIMPLY *the* BEST

There are cheeses which, over time, have become iconic representations of their country's terroir and history. We bring you three of these classics, each a beautiful example of the cheesemaking tradition under which they were born. The clean flavors of our accompanying dried figs let these cheeses shine!

Manchego Gran Reserva from Dehesa de los Llanos, La Mancha, Spain, Raw Sheep's Milk 6 oz

Comté from Marcel Petit, Fort St. Antoine, Jura, France, Raw Cow's Milk 6 oz

Gorgonzola Piccante from Luigi Guffanti, Lombardy, Italy, Cow's Milk 6 oz

Dried Mission Figs from Fresno, CA 8 oz



\$49.99



\$44.99

The PLOUGHMAN

In a Ploughman's lunch, good cheese is left to speak for itself, and our version of this British classic is no exception. You may not be breaking from farm work to enjoy this hearty meal, but taking time to savor outstanding artisan cheese and salami is something anyone can appreciate.

Tomme de Nena from Kenny's Farmhouse Cheese, Austin, KY Raw Cow's Milk 6 oz

Tulum from Wisconsin Sheep Dairy Co-Op, Marshfield, WI Sheep & Cow's Milk 6 oz

Salametti from P.G. Molinari & Sons, San Francisco, CA 8 oz

Edmond Fallot Mustard from La Moutarderie Fallot, Burgundy, France 7 oz

Organic Crackers from Potter's Crackers, Madison, WI 3 oz

GREAT LADIES *of* CHEESE



\$44.99

Inspired by the illustrious forerunners of America's artisan cheese movement, many of which were women, each cheese featured in this collection is a masterpiece of a talented contemporary female cheesemaker.

Soyoung Scanlon's story weaves together a former career in biochemistry, a cheesemaking venture, and a love of classical music; all of her cheeses, as well as her Andante Dairy, are musical in name. Marieke Penterman studied making Boerenkaas (farmstead Gouda) on a traditional Dutch farmstead dairy and brought cultures and tools from her native Holland to her own farmstead operation in the Midwest. Pat Morford collected bits of cheesemaking equipment here and there for years on her dairy before actualizing her dream and starting Rivers Edge Chevre.

The talent, dedication, and skill of these women bring you these beautiful and tasty offerings. Accompanied by a cheese-loving spread from another female American artisan, Nancy Wekselbaum.

Picolo from Andante Dairy, Petaluma, CA, Cow's Milk 4 oz

Marieke Gouda from Holland's Family Cheese, Thorp, WI, Raw Cow's Milk 6 oz

Up in Smoke from Rivers Edge Chevre, Logsden, OR, Goat's Milk 4 oz

Gracious Gourmet Spread from The Gracious Gourmet, Bridgewater, CT 4 oz

SWEET HOME CHICAGO

We're showing off what the Windy City's top confectioners have to offer with this collection of Chicago-made sweets. Grown-up versions of chewy, chocolatey childhood classics make up this boastful bounty—a Pastoral favorite!

French Salted Caramels from DAS Foods, Chicago, IL 4 oz

La-Dee-Dahs from Whimsical Candy, Chicago, IL 2.25 oz

Sweet Margy Chocolate Toffee from Confection Diva, Chicago, IL 2 oz

Bacon Bourbon Caramel Corn from Salted Caramel, Chicago, IL 4 oz



\$39.99



\$49.99

BLUE RIBBON

For the person who wants nothing but the best! These cheeses have all been awarded the top prize in their respective categories at the American Cheese Society's Annual Cheese Competition. Accompanied by a sweet kiss of single-varietal American honey.

Bonne Bouche from Vermont Butter & Cheese Creamery, Websterville, VT, Goat's Milk 4 oz

Marieke Gouda from Holland's Family Cheese, Thorp, WI, Raw Cow's Milk 6 oz

Appalachian from Meadow Creek Dairy, Galax, VA, Raw Cow's Milk 6 oz

Single Source Honey from Ames Farm, Watertown, MN, 2 oz

MORE ABOUT US



Roman Conquest Deluxe Catering Tray

Pastoral has a variety of other products and services designed to help make your party, corporate gathering or family get-together a success. Stop in to any of our Chicago locations or visit pastoralartisan.com for more information on the following:

Wine & Craft Beer

The wine and beer selection at Pastoral is carefully chosen to accompany our many styles of cheese as well as the artisanal spirit of our store. We focus on smaller, estate driven wine producers that practice environmentally conscious agriculture. Our rotating, seasonal selection of Old and New World small batch beers reveals the versatility and ease of pairing beer and cheese together. Whether you are looking for a special bottle to give as a gift or for the perfect pairing for your catered event, Pastoral has you covered.

Pastoral Catering

Our joy in sharing great food with friends and family has inspired us to create an array of catering options that make entertaining easy and fun. Each of our hand-crafted, wooden trays is filled with a bounty of artisan cheese and bread with a variety of accompaniments. For occasions large and small, Pastoral's catering menu features everything from crowd-pleasing combinations to old-world classics and foodie-friendly American artisan selections. We've attended to every detail in making these trays abundant, delicious, beautiful and ready to enjoy.

Classes

Classes at Pastoral are a fun, informative and approachable way to broaden your horizons on cheese, wine, beer and all the foods that love them! Graduate from Cheese 101 in one evening, explore the day to day of America's farmstead cheesemakers through an Artisan Lecture or find a revelatory wine and cheese pairing from Portugal at our shop floor-turned-classroom. We welcome novices, experts and everyone in between to join in on the discussion as our resident experts share their artisan products and the insightful stories behind them.

Private Events & Custom Catering

Pastoral offers catering options for parties big and small, corporate lunches and meetings, cocktail receptions and educational events. In addition to our versatile catering options, Pastoral offers sandwich trays and salads as well as picnic lunches. For the ultimate educational experience, Pastoral offers fromager and sommelier services for your event, where our cheese and wine experts pass along their wealth of knowledge and serve the finest artisan products.

We ship nationally and deliver locally.

Visit us online at pastoralartisan.com or call toll free 800.721.4781

LAKEVIEW 2945 N. Broadway, Chicago, IL 60657 / **p** 773.472.4781 **or** 800.721.4781 / **f** 773.472.4782

LOOP 53 E. Lake, Chicago, IL 60601 / **p** 312.658.1250 / **f** 312.658.1251

CHICAGO FRENCH MARKET 131 N. Clinton, Chicago, IL 60661 / **p** 312.454.2200 / **f** 312.454.2201

Effective 09/01/2011: Prices subject to change without notice

Photography by Brendan Lekan | brendanlekan.com **Design** by Chris Gach | chrsgach@gmail.com

SHIPPING POLICIES

Shipping cheese is tricky business. We will do everything we can to ensure that your cheese arrives in the same immaculate condition it was in when it left our store. The following shipping guidelines ensure the quality of your product.

Shipping Days

To ensure rapid delivery based on FedEx's shipping schedule, we only ship perishable products on the following days:

Ground: Monday-Wednesday

2 Day: Monday-Wednesday

Overnight: Monday-Thursday

We typically ship the next available shipping day after receiving your order. During December, please allow for extra days for processing orders due to high volume. Shipping Policies at pastoralartisan.com have the most up to date information on holiday shipping deadlines.

Perishable Products

For perishable products, we require a shipping method of two or fewer days. If the FedEx ground map at pastoralartisan.com does not indicate that your shipment will arrive within two days, FedEx 2 Day or Overnight will be required.

Based on seasonal weather conditions, we reserve the right to restrict shipping method and product availability. Ice packs are included when shipping in warm weather.

We cannot ship to APOs, FPOs, or PO boxes.

Complications arising from taxes, international tariffs and regulations prevent us from shipping outside of the United States.

Package Rerouting

The customer is responsible for providing the correct shipping address and contact phone number. Rerouting or resending of packages due to incorrect information supplied by the purchaser will result in additional charges.

Packages with Alcohol

If the package includes alcohol, FedEx requires that someone 21 or older be present to sign upon delivery. If possible, we suggest choosing a place of business for delivery, and/or notifying a gift recipient of the impending package prior to arrival.

Due to state laws, we are NOT allowed to ship alcohol to the following states:

AL, AK, AR, DE, KY, MD, MA, MS, MT, NJ, OK, PA, RI, SD, TN, TX, UT, WV

We are unable to ship beer or spirits to any address.

Tracking/Damaged Packages

We will e-mail a FedEx tracking number to the purchaser upon shipment. We suggest the recipient inspect their package immediately upon arrival. We are not responsible for damaged merchandise that resulted from:

- Deliveries delayed due to inclement weather.
- Incorrect shipping addresses supplied by purchaser.
- Shipments left unopened or unrefrigerated. (Products are labeled as perishable).
- Gift shipments sent to recipients who are unable to receive their shipment. Please notify recipients of their impending perishable gift.

Please see pastoralartisan.com for complete shipping policies.



Pictured (left to right) **O'Banon** from Capriole, Greenville, IN, Goat's Milk, **Tarentaise** from Spring Brook Farm, Reading, VT, Raw Cow's Milk

PASTORAL PANTRY

SELECT ARTISAN GOODS FROM ALL OVER THE WORLD CONVENE ON OUR STORE SHELVES



- a. **Pastoral Signature Cutting Board** from J.K. Adams, Dorset, VT, 8 3/4" x 5 1/2" **\$15.99**
- b. **Mono-Varietal Honey** from Mieli Thun, Trento, Italy 8.8 oz **\$12.99**
- c. **Arbequina Extra Virgin Olive Oil** from OMED, Granada, Spain 250 ml **\$9.99**
- d. **Tupelo Honey** from Savannah Bee Company, Savannah, GA 20 oz **\$23.99**
- e. **Aceto Balsamico di Modena** from Modena, Italy 8.5 oz **\$19.99**
- f. **Unfiltered Extra Virgin Olive Oil** from Miguel & Valentino, Catalonia, Spain 15.2 oz **\$23.99**
- g. **Beer Journal** from 33 Books, BS Brewing, Portland, OR **\$4.99**
- h. **White Truffle Oil** from Savini, Tuscany, Italy 50 ml **\$19.99**
- i. **Stone Ground Chocolate Mexicano Disc** from Taza Chocolate, Somerville, MA 2.7 oz **\$5.99**
- j. **Single-Origin Chocolate Bar** from Madécasse Chocolate, Madagascar 2.64 oz **\$7.99**
- k. **Five Piece Knife Set** from RSVP, Seattle, WA **\$24.99**
- l. **Bel Canto** from Andante Dairy, Petaluma, CA, Goat's Milk 8 oz **\$19.99**



m. Single Source Honey from Ames Farm, Watertown, MN 2 oz	\$4.99
n. Organic Crackers from Potter's Crackers, Madison, WI 6 oz	\$6.99
o. Small Batch Preserves from Quince & Apple, Madison, WI 1.5 oz	\$3.49
p. Mini Toasts from Life in Provence, Provence, France 2.75 oz	\$3.99
q. Wafer Crispbreads from Waterwheel, Victoria, Australia 3.5 oz	\$4.49
r. Dijon Mustard from Ameline, Burgundy, France 7.4 oz	\$7.99
s. Pleasant Ridge Reserve from Uplands Cheese Company, Dodgeville, WI, Raw Cow's Milk, 8 oz	\$12.99
t. Pickled Mustard Tarragon Asparagus from Sour Puss Pickles, Brooklyn, NY 16 oz	\$12.99
u. Single-Origin Chocolate Bar from Rogue Chocolatier, Three Rivers Village, MA 2.21 oz	\$9.99
v. Pastoral Wine Key from San Francisco, CA	\$9.99
w. Honey Pot from Le Creuset, France	\$24.99

These, and many more of our favorite gems, are available for shipment at pastoralartisan.com.



\$89.99

*also available without wine for \$69.99

CAVIAR *for* TWO

Farm raised sturgeon caviar from Italy serves as the centerpiece of this culinary celebration. Each tin is Friend of the Sea certified and labeled with traceable information on its sourcing and production. Crisp and clean Blanc de Blancs, made in the Methode Champenoise, dances on your tongue and mingles with the delightfully playful pearls of caviar. Picolo, a triple-creme button of cheese, plays a palate pleasing tune. A simply gorgeous indulgence to share with someone special.

Caviar de Venise from Calvisius, Sardinia, Italy, Adriatic Siberian Sturgeon .35 oz

Blanc de Blancs from L. Mawby, Suttons Bay, MI

Picolo from Andante Dairy, Petaluma, CA, Cow's Milk 4 oz

Mini Toasts from Life in Provence, Provence, France 2.75 oz

PASTORAL[®]
ARTISAN CHEESE, BREAD & WINE
2947 N. Broadway | Chicago, IL 60657

