



ANCIENT CITY APPETITE

BY JOSHUA BAER

CHEESEMONGERS OF SANTA FE

130 East Marcy Street

Tuesdays through Sundays, 11:00 AM to 7:00 PM

Major credit cards

505 795-7878

The people who work at Cheesemongers are the best thing about the store. The antipasti, charcuterie, cheeses, honeys, mustards, and olives are special. You can't walk into Cheesemongers and leave without a bag full of anticipated pleasures. But it's the people that make the place. John Gutierrez, the owner, along with Chelsea, Gaston, Lily, Nicolas, Pam, and Zia know the secret of contagious energy. Instead of making you feel like you know little or nothing about Fiore di Bufala, Raclette de Savoie, or pork rillettes, they make you feel like you've been eating globally sourced delicacies all your life.

Here are the items you don't want to miss. If the prices seem scary, order a quarter pound. No one will give you a dirty look. Instead, they'll offer you a taste, to make sure you like what you're buying.

Taggiasca Ligurian Olives. \$12 a pound.

Pomodorraccio. Roasted tomatoes in olive oil. If you crave the flavor of a ripe tomato, these will help. \$12 a pound.

Brie de Nangis. \$21.95 a pound.

Raclette de Savoie. \$16.95 a pound.

Fontina d'Alpeggio. \$26.95 a pound.

1655 Gruyere. From Fromagerie Le Cret in Switzerland. The key ingredient for the ultimate grilled ham and Swiss. \$28.50 a pound.

Green Peppercorn Pâté. Maybe the best item in the store. Ideal for long drives, movie theaters, or self-catered in-flight snacks. \$17.95 a pound. Try it with a drop of the Moutarde Royale, from Pommery. \$15.50 a jar.

Beurre de Baratte. Hand-churned, cultured butter from Latiere Fromagerie du Val d'Ay in Lessay, Normandy. Habit forming. \$17.95 a pound.

Parmigiano-Reggiano. The king of cheeses. \$18.95 a pound.

Boquerones. Marinated whole anchovies. Imagine what kind of tapenade you'll get if you make it with the Taggiasca olives and these anchovies. Tasty. \$9.95 a package.

Fra' Mani Salame Gentile. All of Cheesemonger's salamis are worth tasting. The Gentile has that ineffable combination of punch and restraint. \$30 a pound.

Salami Nola. A pleasant surprise. \$9.95, for a 4.5 ounce salami.

Marcona Almonds. Salted. \$25.95 a pound.

Vila Vella Eucalyptus Honey. From Catalonia, where they spell "Eucalyptus" with an "i" and drizzle honey over their Manchego. \$12.95 for a 17.8 ounce jar.

French Broad Chocolate. 80% cacao, from San Andrés, Costa Rica.

Produced at Jael and Dan Rattigan's bean-to-bar chocolate factory, in Asheville, North Carolina. \$7 a bar.

Photograph by Guy Cross. Ancient City Appetite recommends places to eat, in and out of Santa Fe. Send a list of your favorite places to places@ancientcityappetite.com.