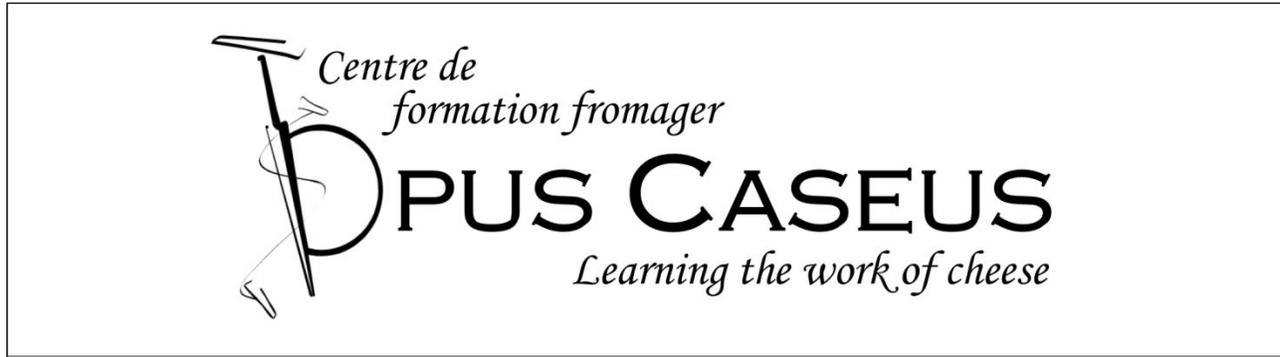


FOR IMMEDIATE RELEASE



[Cheese in New York: An Insider's Tour](#)
June 23-26, 2017

The [Academie Opus Caseus](#), the center for professional development at [MonS Fromager-Affineur](#) will escort participants through a whirlwind of cheese events and visits in New York City during the Summer Fancy Food Show.

Cheesemonger visits: Manhattan cheesemonger visits include [Eataly](#) (one of NYC's top three tourist destinations!), urban cheesemaking east coast outpost [Beecher's Cheese](#), the inimitable [Saxelby Cheese](#) shop in the traditional Essex Street Market, and [Lucy's Whey](#) at Chelsea Market. We'll also visit [Eastern District](#), one of Queens' hottest foodie spots.

Special Events: We'll attend [the Cheesemonger Invitational](#), the hottest competition for cheesemongers in the country, and the loudest cheese party in the industry. At the [Fancy Food Show](#) we'll visit cheesemakers from around the world, distributors, and retailers shopping for great new products. And in a smaller, more intimate setting, we'll attend the [Good Food Mercantile](#).

Affinage visits: We'll have a tour of [Murray's Cheese affinage facility](#) in Long Island City, and we'll attend a private tour at the famed [Crown Finish Caves](#).

Cheese dining: Lunch will be served at Terence Brennan's [Artisanal Bistro](#) on the first day, and that evening we'll rest our feet at [Casellula](#), Brian Keyser's wine & cheese bar. And our farewell meal will be at [Murray's cheese bar](#). Of course we've left a free evening for participants to choose their own NYC restaurant.



(continued...)

Registration is limited to 6 participants*, on a first-come, first-served basis. Cheese professionals only, please. **Registration deadline: May 22, 2017. The cost of the program is \$2500**, and includes 4 nights' hotel (double occupancy), most meals, and all ground transportation. **4 participants minimum required to run the program. Visits may be changed, substitutions will be of equal interest.*

The [Academie Opus Caseus](#) is the center for professional development within the MonS Company. The curriculum evolved out of practical, daily experience over decades, in collaboration with top French dairy scientists and researchers. [MonS Fromager-Affineur](#) is widely recognized in France and internationally as one of the premier affineurs in the world, and draws from over 50 years' experience in all domains of the cheese business, from production and product sourcing through affinage, national and international distribution, wholesale, and retail.

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