



*nolita* House

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## GOOD EATING; No Velveeta in Sight

A growing appreciation of home-grown foods has created a demand for artisanal cheese. Many fine examples, from American producers, are on cheese plates around town.

### ARTISANAL

\*\* [Rating: Two Stars]

(212) 725-8585; 2 Park Avenue (32nd Street); \$\$\$; Review: 5/30/01.

This good-looking brasserie has more varieties of cheese than most people will encounter in a lifetime. The Great American West is a flight of cheeses from Oregon, Texas and Iowa paired with wine.

### GRAMERCY TAVERN

\*\*\* [Rating: Three Stars]

(212) 477-0777; 42 East 20th Street (Park Avenue South); \$\$\$; Review: 2/2/96, Article: 5/9/01.

This comfortably elegant room looks better as it ages. A cheese course of three, five or seven varieties features a selection of about 20 international cheeses with a focus on artisanal varieties made from small American farms like Jasper Hill in Vermont, Sally Jackson in Washington and Wabash in Indiana.

### THE HARRISON

\*\* [Rating: Two Stars]

(212) 274-9319; 355 Greenwich Street (Harrison Street); \$\$\$; Review: 12/12/01.

The menu, poised between fusion and new American, offers a selection of cheeses served with toasted bread and mostardo. Almost half are American, including Redwood Hills Crottin from California and Berkshire Blue from Massachusetts.

### NOLITA HOUSE

(212) 625-1712; 47 East Houston Street, (Mulberry Street), \$\$; Article: 10/20/04.

This intimate spot has an array of cheeses selected by Max McCalman that include Red Hawk, an organic cow's milk cheese from Cowgirl Creamery in California, and Uplands Pleasant Ridge, a hard, nutty cow's milk cheese from Wisconsin.