

DiningOut



Premier Cheese Market

It's easy to spot the difference between a really good food shop and a marginal food shop. The best ones, whether selling muffins, Muenster, or merlot, offer quality products that are unique to their store. With unique features, a store has a point of view. Most don't. And while Premier Cheese Market features plenty of recognizable fare (from vineyard-designated olive oils to rare honey), it's the battery of unusual cheeses and cured meats that owner Ken Liss brings to the market that keeps me coming back. Liss spent several months honing his perspective with Max McCalman, the dean of curriculum at Artisanal Premium Cheese Center in New York, and has carved out a nice niche, most notably with a faultless selection of Spanish cheeses. Montelarreina, an aged cheese made from the milk of sheep, is similar to manchego, but more elegant and refined. Los beyos is a rare cheese that Liss brought to Minnesota for the first time. Afuega'l pitu, a semisoft cheese that comes from the north of Spain, pairs nicely with *pata negra*—dried sausages made from the meat of the black-footed Iberico pigs. —A. Z.

5013 France Ave. S, Mpls, 612-436-5590, premiercheesemarket.com



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