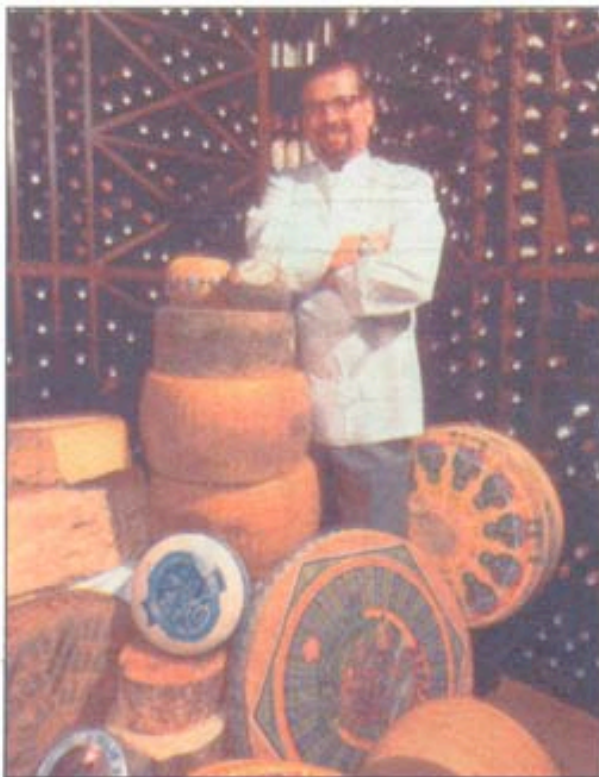




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CHEF RESTAURATEUR TERRANCE BRENNAN UNVEILS PLANS FOR ARTISANAL CHEESE CENTER

SCOOP hears that **Terrance Brennan**, acclaimed chef-proprietor of **Picholine**, **Artisanal**, and **Terrance Brennan's Seafood and Chop House** is announcing plans to launch his ambitious new **Artisanal Cheese Center**, a 10,000 square foot multifunctional facility completely dedicated to fine cheeses that will be the first establishment of its



Terrance Brennan is launching a 10,000 square foot Artisanal Cheese Center.

kind in the United States. Fueled by his passion for cheese and his desire to make the cheese course a part of everyday dining, Brennan is creating the center to improve the quality of cheese available in the United States by introducing the European art of aging to this country. For the first time, Brennan has boldly consolidated the importing, aging, and storage of an unrivaled range of cheeses under one roof. The staff at the center will carefully oversee the entire handling process from farm to consumer, focusing

on the critical aging period to ensure the cheeses are enjoyed at peak ripeness.