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Cheese Whiz!



Andrew Steiner rose to fame as the cheese guy at Patina. Now he runs **Andrew's Cheese Shop**, a vital new (and deliciously stinky) boutique in Santa Monica.

What do you like to be called? Cheesemonger works fine. Or the Cheese Whiz or Cheese Guy. But really, Andrew will do. *If you were a cheese?* I would be Époisses de Bourgogne. It's unapproachable to the uninitiated but oh-so-sexy when you get to know it! *What's your most decadent cheese?* Hook's 12-year-old cheddar from Wisconsin. Per volume, cheddars have the highest amount of butterfat of any cheese. *Any fromage you refuse to carry?* Manchego, which is paradoxically the most requested cheese in my shop. In the past decade or so, the general quality has gone down. So I carry a raw-milk Zamorano instead. It actually predates Manchego by a couple of centuries, and I have yet to taste its equal as far as Spanish sheep cheeses go. *Grilled Cheese Night: Andrew's or Campanile's?* Oh, they are totally different. We seat everyone around a huge table and serve small amounts of six or seven different grilled cheeses—and lots of beer. It's more like a [monthly] party. I sit right down with everybody. I think I have the best time of all. 728 Montana Ave., Santa Monica, 310.393.3308, andrewscheese.com.

FROMAGE HOMAGE: Andrew Steiner at his SaMo store.

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