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**Celebrating 160 Years of Cheesemaking, Marin French Cheese Co. Returns to NYC
for the 2025 Summer Fancy Food Show**

*The Country's Oldest Cheese Company to Showcase Award-Winning Bries and New Innovations at Booth
1062*

Petaluma, California (June 17, 2025) — [Marin French Cheese Co.](#), celebrating 160 years of artisan cheesemaking on their historic ranch in Northern California, returns to the Summer Fancy Food Show, in New York City on June 29 – July 1 at Booth 1062. To mark the major milestone, Marin French will debut its new Breakfast Range, a playful expansion of its 4 oz. flagship cheese, [Petite Breakfast](#), alongside the brand's award-winning, California-crafted soft-ripened cheeses.

Unlike anything else on the market, Marin French Cheese Co.'s flagship fresh brie, [Petite Breakfast](#), has stood the test of time, carrying on a rich legacy of American cheesemaking. First crafted out of necessity and creativity by founder Jefferson Thompson during the Gold Rush-era egg shortage, Petite Breakfast offered a hearty, protein-rich alternative for the morning meal. Today, as demand for fresh cheeses continues to rise, Marin French Cheese Co. is expanding its beloved Breakfast Range with three new offerings—Petite Breakfast Chive, Petite Breakfast Everything, and the 8oz. Big Breakfast—each debuting in refreshed packaging that modernizes the classic while honoring the brand's heritage.

"This year is especially meaningful for us as we celebrate 160 years of cheesemaking," says Bonnie Kaufman, Brand Manager of Marin French Cheese Co. "It's an honor to carry forward a historic cheese like Petite Breakfast, while making the most of our ability to innovate. We say that Petite Breakfast is the little wheel with a big history, and it is both a personal and fan favorite. We've had so much fun reimagining how this incredibly unique cheese can evolve, paying tribute to the original intention but speaking to today's cheese lover with Chive, Everything, and the long-requested Big Breakfast—and we can't wait to share them in New York."

As the country's oldest cheese company operating since 1865, Marin French Cheese Co. honors time-honored cheesemaking traditions while embracing modern creativity—crafting each cheese by hand with the highest-quality California milk. In addition to its new Breakfast Cheese Range, the brand offers its signature California Originals line, which includes standouts like [Golden Gate® Washed-Rind Triple Crème](#), awarded Best of Show at the 2025 California State Fair Commercial Cheese Competition, and [Prospector Black Truffle Triple Crème Brie](#)—an indulgent new 8-ounce soft-ripened cheese studded with real black truffle. Marin French Cheese Co. is also celebrated for its Petite collection, a line of small-format brie cheeses that offer exceptional versatility and cater to evolving consumer tastes.

Samples of these delicious soft-ripened cheeses can be tasted at Booth 1062 including the newly debuted Big Breakfast (8 oz.), Petite Breakfast Chive (4 oz.), Petite Breakfast Everything (4 oz.), Petite Breakfast (4 oz.), Prospector Black Truffle Triple Crème Brie (8 oz.), Golden Gate® Washed-Rind Triple Crème Cheese (8 oz.), and more. All cheeses are available at select specialty grocers and cheese shops across the country—including Petites, now offered at select Whole Foods Market and Sprouts Farmers Market locations nationwide. To find a store near you, visit [the store locator](#) on the website or on [northbaycreameries.com](#).

Featured Cheeses



NEW Big Breakfast (8 oz., SRP \$14.99) is a larger format that delivers on consumer demand while maintaining the beloved characteristics of the 4oz. original. Without the bloomy white rind and with a fresher, firmer paste, it offers a tangy flavor and a smooth finish. It crumbles, melts, and incorporates seamlessly into dishes that a traditional aged brie cannot.



NEW Petite Breakfast Chive (4 oz., SRP \$7.99) is a small-format brie that skips the aging room for a fresh, rindless experience. Chopped chives add vibrant, herbaceous flavor and a lingering savory finish that perfectly complements the cheese's creamy texture and culture-forward tang.



NEW Petite Breakfast Everything (4 oz., SRP \$7.99) is inspired by a breakfast favorite, this small-format fresh brie is loaded with an allergen-free Everything spice blend, delivering bold, savory notes and a satisfying crunch that complements its tangy, creamy base—creating a versatile cheese perfect for any time of day.



Petite Breakfast (4 oz., SRP \$7.99) is a fresh brie without the rind traditionally seen in this style of cheese. It follows the same cheese making process as other brie style cheeses, but skips the aging room, giving it a tangy flavor and slightly springy texture, reminiscent of creamy cheese curds. This protein filled breakfast alternative is Marin French Cheese Co.'s flagship and has paved the way for the brand's cheesemaking process for over 160 years.



Prospector Black Truffle Triple Crème Brie (8 oz., SRP \$16.99) is an 8 ounce Black Truffle Triple Crème Brie, generously studded with real black truffle for a rich, earthy, and indulgent experience. Inspired by the pioneering spirits who came West during the Gold Rush to test their luck, Prospector is a deliciously rich and decadent Triple Crème Brie generously studded with real black truffle for a bite that will have consumers feeling like they struck gold. This aromatic and earthy cheese can be enjoyed with bubbles, a martini, or drizzled with a floral honey.



Golden Gate® Washed-Rind Triple Crème Cheese (8 oz., SRP \$16.99) has caught the attention of cheese aficionados since 2021, leading Marin French Cheese Co.'s next generation of California Original cheeses. Inspired by the vibrant color of its namesake San Francisco landmark, the gateway to Marin County, Golden Gate is a savory, washed rind triple crème cheese that gets its striking color from *Brevibacterium linens* cultures. In true artisan fashion, each wheel is hand-washed with brine multiple times to lock in moisture and create the perfect environment for coastal cultures to thrive. The distinctive flavor is earthy with vegetal aromas, rich, savory notes and a fudgy texture.

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About Marin French Cheese Co.

Born in the West when it was still wild, Marin French Cheese Co. has been handcrafting cheese on their historic ranch in Northern California since 1865. Celebrating 160 years in 2025, Marin French is the country's oldest cheese company, blending time-honored techniques with modern creativity and using highest-quality California milk. From feeding hungry gold rushers to gracing today's finest tables, Marin French Cheese Co. produces award-winning, original cheeses that connect past and present with every bite. For more information, visit MarinFrenchCheese.com or follow on Instagram [@marinfrenchcheese](https://www.instagram.com/marinfrenchcheese) or Facebook [@marinfrenchcheesecompany](https://www.facebook.com/marinfrenchcheesecompany).