



CHEESE PAIRINGS

Meats

Cheese

Fruit

Wine

Roast Beef, Smoked Turkey Breast,
Smoked Pork Loin and Smoked Ham

Blue Cheese
Roquefort-Stilton

Figs, Pears, Grapes,
Cherries, Plums & Tomatoes

Classic combinations are
If a drier wine is preferred

Turkey Breast, Smoked Turkey Breast, Roast
Beef, Smoked Ham, Smoked Pork Loin

Brie
Epoisses Mt. Tam

Melons, Golden Kiwi
& Grapes

Slight acidic, crisp dry wine
For reds, try Cabernet Sauvignon

Turkey Breast, Smoked Turkey Breast, Roast
Beef, Smoked Ham, Smoked Pork Loin

Camembert
Reblochon
Explorateur

Melons, Grapes, Peaches,
Apples & Strawberries

Cabernet Sauvignon works
soft whites such as Riesling

Roast Beef, Ham, Smoked Turkey Breast,
Salami, Summer Sausage

Cheddar
Double Gloucester
Wensleydale

Tomatoes, Apples, Figs,
Grapes & Pears

Pair mild Cheddars with
Sharper Cheddars with full

Roast Beef, Smoked Ham, Smoked Turkey
Breast, Smoked Pork Loin, Salami, Summer
Sausage, Breads, Crackers for Chevre, Water
Biscuits, Sourdough Bread, Dark Breads

Chevre (Goat Cheese)
Pecorino Toscano
Pyrenees Iraty
Murcia al Vina

Apricots, Grapes,
Figs, Tart Apples,
Pears & Tomatoes

Pinot Grigio, Sauvignon Blanc
of these cheeses. Also try
In red wines, try something

Roast Beef, Smoked Turkey Breast, Smoked
Pork Loin, Prosciutto, Westphalian Ham

Feta
Emmenthal

Tomatoes, Papaya, Mango,
Kiwi & Mellon

Medium-bodied wines make
Merlot in reds and Sauvignon

Smoked Turkey Breast, Smoked Ham,
Salami, Summer Sausage

Emmenthal
Gouda
Jarlsberg
Gruyere

Apples, Pears & Grapes

This mild semi-hard cheese
but also great with sparkling

Smoked Turkey Breast, Smoked Ham,
Roast Beef, Corned Beef, Pastrami,
Salami, Summer Sausage

Dry Jack
Monterey Jack
"Crowley"

Figs, Grapes, Pears,
Plums, Melons, & Tomatoes

Medium & Full-bodied Red
Chardonnay & Riesling.

Pastrami, Smoked Turkey Breast, Smoked
Ham, Roast Beef, Salami, Smoked Pork
Loin, Prosciutto, Westphalian Ham

Manchego
Idiazabal

Apples, Grapes, Dates
Figs, Pears

Manchego – Firm & Nutty
Bordeaux red wines very

Prosciutto, Salami, Mortadella,
Roast Beef

Parmigiano
Reggiano
Pecorino Romano

Figs, Grapes, Apricots,
Tomatoes, Pears,
Plum, Melons

The "King of Cheeses" de
Sauvignon, Zinfandel, Cabernet



THE ART OF CHEESE TASTING

So how do you taste cheese? First, there's no substitute for putting it in your mouth. A simple glance at a cheese won't help. Nor will taking a whiff. You must taste it. Don't be afraid to ask us for a sample.

A cheese should always be at room temperature before sampling. A cold cheese has muted flavors and aromas and cannot be appreciated at its full value.

Treat cheese tasting a little like wine tasting: What is the color of the cheese? What is its

texture? Swish it around in your mouth to feel
the nuances in the cheese.

Sample cheese from its center to its edge. From the
rind, it will taste different at its core. The outer
area that is more exposed to air.

subtleties existent within the same

