FLAVOR PROFILE

THE CHEESES

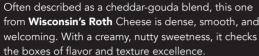
prairie sunset











A FLAVORFUL FIRST DOWN



smoked goat cheese

FRIENDLY&FLEXIBLE- GOAT PASTEURIZED - FRESH



Holland's Chevrelait offers this unique fusion of creamy, tangy, and smoky flavors, resembling a Dutch smoked gouda, but with hints of "goaty" essence. A familiar, yet surprising taste experience.



A TOUCHDOWN FOR YOUR TASTEBUDS

PASTEURIZED - VEGETARIAN RENNET - 2 WEEKS



cambozola

BOLD&BLUE - COW



Bavaria's Kasseri Champignon combines Camembert's creaminess with Gorgonzola's tang, for a delightfully balanced introduction to blue-style cheese. A perfectly executed meeting of the gentle and the bold.



tailgate party



FLAVOR PROFILE GUIDE

sweet











THE PAIRINGS

beer cheese pretzels @POPDADDYSNACKS

You can't go wrong with beer and cheese. And Michigan's Pop Daddy's Pretzels are a delicious blend of real cheese seasoning, and the aromas of a cold. Perrin crafted brew. A match made in all the right ways.



OTHER USES

Crumble some on top of a loaded baked potato

sliced salame milano @FRATELLIBERETTA USA

Meticulously crafted in New Jersey, Beretta recreates the timeless essence of Northern Italian style salami- taking finely ground, mildly seasoned pork, and dry-curing it to perfection.



OTHER USES

Wrap them around Mediool Dates for a sweet and salty treat



moutarde a l'ancienne

@3PIGSPATE

This whole grain, old style mustard from New York's Three Little Pigs perfectly complements both cheese and charcuterie. Rooted in tradition, its hearty and rustic character captures the essence of France, as well as an unwavering dedication to quality.



OTHER USES

Dip this month's Beer Cheese Pretzels in it!

