



pairings that aren't only wine and cheese



BRIE FERMIER

avec **YUZU & LIME**

Bright acidity shines through the butteriness of a Brie or Camembert.



STOCKINGHALL CHEDDAR

avec **JALAPEÑO & BLOOD ORANGE**

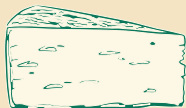
Chili and smoked salt draw attention to the beefiness of aged cheddar.



ROQUEFORT

avec **HIBISCUS & POMEGRANATE**

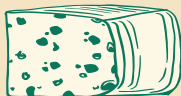
Red fruits deepen the cherry and wine notes of sheep's milk blues.



CHABICHO DU POITOU

avec **GRAPEFRUIT & POMELO**

Gently bitter citrus accentuates the tart pop of soft goat cheeses.



NUTTY ALPINE *avec* GINGER

Spicy ginger melds with nutty alpine cheeses to evoke winter treats.