

Cheese

ASHER BLUE - THOMASVILLE, GEORGIA

Asher Blue is an aged, raw, cow's milk blue cheese with a creamy interior and a mild finish.

HUMBOLDT FOG - HUMBOLDT COUNTY, CALIFORNIA

The subtle, tangy flavor and distinctive layer of edible vegetable ash are a prized combination in this iconic American original. Buttermilk and fresh cream, complemented with floral notes, herbal overtones and a clean citrus finish.

RAW CHEDDAR SPICY CHILI - VERMONT

Handcrafted cheese. Smokey and creamy with spicy habanero and jalapeño peppers.

MARINATED SHEEP AND GOATS MILK FETA - AUSTRALIA

Soft, spreadable goat cheese, marinated in blended olive oil, garlic and herbs.

MANGO AND GINGER STILTON - WENSLEYDALE, ENGLAND

White Stilton with Mango & Ginger is a blended cheese which incorporates mango and Australian Buderim ginger to impart a sweet, savoury intense flavour to the traditional Stilton cheese.

Charcuterie

MORTADELLA - ITALY

Italian sausage made of finely hashed or ground, heat-cured pork, which incorporates at least 15% small cubes of pork fat. Meat is cured and seasoned with garlic, salt, pepper, coriander and mace then emulsified.

CHORIZO

Pork sausage spiced with garlic, peppers and juniper berries and smoked and dried.

SOPPRESSATA

Sopressata is an Italian dry cured pork. Sopressata is seasoned with red pepper flakes, garlic, fennel, oregano and basil, which creates a flavor reminiscent of pepperoni.

SPICY COPPA - NEW JERSEY

Aged pork seasoned with paprika, pepper, garlic and other spices. The seasoned cut is then dried or cold smoked to promote moisture loss. Coppa is a deep red color coming from peppers and paprika used. The flavor of coppa is delicate and mildly spicy to moderately hot.

PROSCIUTTO - DEL PARMA, ITALY

Uncooked, cured-dry ham that has a buttery texture and a mild, sweet and savory flavor that will melt in the mouth.

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