CHEESE BITES

**Creamy texture with a complex flavor of black truffles** /Raw cow /England

**Rich and silky triple cream with black truffles** /Pasteurized cow milk /France

**Earthy, full**

**Intense and slightly spicy with a touch of coffee flavor** /Raw cow /Italy

**Strong, peppery and intense** /Past. cow /Italy

**Rich and mellow with piquant aftertaste** /Pasteurized cow /England

**Salty, sharp, tangy** /Raw sheep /France

**Buttery, creamy and mild** /Pasteurized cow /Italy

**Full flavored cow's milk cheese with notes of nuts and butter** /Raw cow /France

**Full flavored, beer forward cheese** /Raw cow /Italy

**Strong and funky** /Pasteurized cow /Minnesota

**Grassy, mushroomy and nutty** /Pasteurized cow /France

**Styled without being strong, with a slight taste of hazelnut** /Past. cow /France

**Sweet, slightly aromatic** /Pasteurized cow /Italy

**Full and reach** /Pasteurized cow /France

**B uttery, earthy, sweet** /Pasteurized cow /France

**Buttery, creamy and mild** /Pasteurized cow /Italy

**Sweet and nutty flavor** /Pasteurized sheep /Netherlands

**Creamy, smooth and nutty** /Past. cow /Switzerland

**Intense but sweet and nutty sheep cheese**

**Semi-soft**

**Hard**

**Washed-rind**

**Blue veined**

**Truffled**

**Buttery and herbal pasteurized goat with ash** /California

**Matured for 24 months, balanced yet complex** /Past. cow /England

**Unique, nutty, fruity, grassy flavor, richer than most reggianos** /Raw cow /Italy

**Semi-hard**

**(Firm with a low moisture content from mild to pungent flavor)**

**Hard**

**(Firm with a very low moisture content and pungent flavor)**

**Served with nuts, dried fruit, fruit and nut baguette**