



## PAIRING GUIDE

CHEESE	AGE	COUNTRY OF ORIGIN	DESCRIPTION/PAIRING	PAIRING
Aged Gouda Cheese	28 months	Holland	A hint of butterscotch. Enjoy cubed with sliced pears and Boar's Head Italian Dry Sausage.	Dark Beer
Appendaam™ Cheese		Wisconsin	A buttery texture with a sweet and nutty flavor. Cube and serve with Boar's Head Genoa Salame, melon and Italian bread.	Riesling
Asiago Pressato Cheese		Italy	Mellow tasting, fresh and young cheese. Cube and serve with crackers and Boar's Head Sopressata Dry Sausage.	Chianti
Asiago Vecchio Cheese	12 months	Italy	Slightly sharp with hints of dried fruits and nuts. Cube with Boar's Head Sopressata Dry Sausage, figs and rustic bread.	Merlot
Camembert Cheese		France	A more flavorful alternative to brie. Wedge and top with Boar's Head Salame and raspberry preserves.	Chablis
Canadian Cheddar Cheese	Over 1000 Days	Canada	Aged for extra-sharp flavor. Cut into cubes and serve on a cheese platter with Boar's Head Pepperoni.	Hearty Red Zinfandel
Blue Cheese	Over 60 days	Denmark	Incredibly rich with a beautiful lace of blue veins. Crumble on salads with slices of Boar's Head Bianco D'Oro® Dry Salame.	Cabernet Sauvignon
Double Gloucester Cheese		England	Mild, yet flavorful with a savory note. Serve cubed with Boar's Head Italian Dry Sausage with sliced green apples.	Vintage Port
Edam Cheese	4 months	Holland	Mild and buttery with a smooth, firm texture. Slice and serve with Boar's Head Pepperoni, apricots and crackers.	Hefeweizen Beer
Fontina Val D'Aosta Cheese	Over 60 days	Italy	Full flavors of fruits, honey, grass, balsam and herbs. Melt on toast points with Boar's Head Salame.	Pinot Noir
French Brie Cheese		France	Light and buttery. Drizzle with Boar's Head Brown Sugar and Spice Glaze and serve with crusty bread.	Chardonnay
Chèvre Cheese		France	A tangy, fresh goat cheese with a soft, creamy body and a hint of lemon. Crumble on top of salads with Boar's Head Pancetta.	Champagne



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Gold Label Imported Swiss® Cheese	Over 120 Days	Switzerland	Nutty, slightly sweet flavor. Slice and serve with Boar's Head Pepperoni, apricots and crackers.	Blonde Ale
Grana Padano Cheese	16 months	Italy	Mild flavor with a fine granular texture. Grate liberally and serve with Boar's Head Italian Dry Sausage on pizza or pasta.	Nebbiolo
Hickory Smoked Pasteurized Process Gruyere Cheese		Germany	Naturally hickory smoked for a robust flavor. Melt with Boar's Head Pancetta for a smoky grilled cheese sandwich.	Oatmeal Stout
Manchego Cheese	Over 12 months	Spain	Mellow and sweet with a slightly nutty taste. Slice with olives, crusty bread and Boar's Head Abruzzese Dry Sausage.	White Zinfandel
Pecorino Romano Cheese	Over 8 months	Italy	Melt with Boar's Head Pancetta for a smoky grilled cheese sandwich.	Amarone
Piave Cheese	Over 14 months	Italy	Full bodied, intense fruity flavor. Grate over fresh pasta with Boar's Head Italian Dry Sausage.	Red Zinfandel
Gouda Cheese		Holland	Creamy with a mild, nutty flavor. Cube and serve with Boar's Head Salame, fresh melon and French bread.	Pinot Noir
Parmigiano Reggiano Cheese	Over 24 months	Italy	Consistent, sharp, full flavor in every bite. Grate over soups and salads with Boar's Head Italian Dry Sausage.	Pinot Grigio
Grated Parmesan Cheese			Aged for a full-bodied flavor. Sprinkle over pasta, soups and salads with Boar's Head Sopressata Dry Sausage.	Chianti Classico
French Gruyère Cheese	Over 4 months	France	Full flavor that is slightly sweet and nutty. Melt onto toasted French bread with slices of Boar's Head Salame.	Burgundy