



CHOCOLATE AND CHEESE PAIRINGS

L'amuse signature Gouda: an exceptionally delicious The cheese is a Beemster Gouda that has been hand selected and carefully aged for 2 years by the tiny L'amuse Bouche Fromagerie. Long, complex flavor profile with toasted nuts, coffee, meaty and buttery notes. (cow's milk) Classic dark.

Comte: Lovely flavor, this Comte gruyere is sweet, fruity with hints of hazelnuts and toffee. Its firm creaminess melts in your mouth with a buttery finish. (cow's milk) Classic milk.

Blue D'Auvergne: Exceptionally creamy and well balanced, mild with pronounced herbaceous and stony notes. From the same region as Rochefort but a much kinder and gentle blue. Affinage by Herve Mons. (Raw cow's milk) Milk & sea salt toffee.

Morbier: Smooth and unctuous with a layer of ash running through the center. Aged 3-4 months, it is creamy with hints of fruits and nuts. (Raw cow's Milk) Espresso.

Leyden: A great snacking cheese with cumin seeds in the fabrication. Perfect with spicy pairings. (Cow's milk) Chili Variado.

Brillat Savarin Affine: This is a soft and creamy "pate molle" with a high butter fat content and a perfect balance of saltiness and silky and creamy texture. Notes of cultured milk with nutty after taste. (Cow's milk) Classic Milk.

Iberico Curade: This spanish hard and "oily" cheese is perfect for pairing with fruits or chocolate. It's firm texture and pleasant flavor come from a blend of cow's goat's and sheep's milk giving it a slight grassy finish. (cow-sheep-goat's milk) Dark classic.

Cabot clothbound Cheddar: This English-style, "Best of Show" Cheddar with rich buttery, caramel notes will astound you. It is wrapped in cloth at the early stages of cheese making as the curd is drained of its liquids. Aged in Vermont for up to 3 years. Dark sea salt & almonds.

Chocolate pairings will include our famous dark, milk and flavored chocolates as well as an assortment of Moonstruck chocolate truffles. Saucissan mayan milk. COURTESY MOONSTRUCK CHOCOLATES

