

Cheese and Charcuterie Pairings

@FourteenMagpies | Nov 2021

Wild Plum Jam, Owl Orchard

Cheese

Fresh Chèvre (Laura Chenel, Petaluma, CA)
Crescenza (Bellwether Farms, Petaluma, CA)
Fromage Blanc (Bellwether Farms, Petaluma, CA)
Teleme (Mid Coast Cheese Company, San Joaquin Valley, CA)

Charcuterie

Wild Mushroom Pâté Forestière (France)
Prosciutto di Parma DOP (Parma, Emilia-Romagna, Northern Italy)



Wild Plum Jam, Dog Run Orchard

Cheese

Sheep's Milk Basket Ricotta (Bellwether Farms, Petaluma, CA)
Humboldt Fog Blue (Cypress Grove Chevre, Arcata, CA)
Wild Game Pâté de Gibiers (France)

Quince Jam

Cheese

Aged Spanish Sheep's Milk Cheese—Manchego, Garrotxa, Iberico
French Sheep's Milk Cheese—Abbaye de Belloc, Agour, Roquefort, Fromage Frais
Italian Sheep's Milk Cheese—Pecorino Toscano, Pecorino Romano, Ricotta Salata, Caciocotta

Charcuterie

Jamón Serrano/Jamón Ibérico (Spain)
Chorizo Salamanca (Iberia, Spain)
Sobrassada (Mallorca, Spain)
Fuet (Catalonia, Spain)

Bartlett Pear & Ginger Jam

Cheese

Any mild domestic blue cheese: Point Reyes Blue (Point Reyes Farmstead Cheese, CA), Big Rock Blue (Central Coast Creamery, Morrow Bay, CA), Bodega Blue (Wm. Cofield Cheesemakers, Sebastopol, CA)

Charcuterie

Pâté en Croûte

Gravenstein Apple Jam

Cheese

Mozzarella (Ramini, Tomales, CA)
Fresh or aged Goat Cheese (Laura Chenel, Petaluma, CA)
Fontina-style Highway One (Valley Ford Creamery, Valley Ford, CA)
English Cheddar-style: "Big McK" McKinley Cheddar, (Wm. Cofield Cheesemakers, Sebastopol, CA)
Grana Padano (Emilia-Romagna, Northern Italy)

Charcuterie

Coppa Ham (Emilia-Romagna, Northern Italy)
Smoky Speck (Alto Adige/South Tyrol, Northern Italy)
Pâté de Foie Gras (France)



Manchego Cheese