



## **Valentine's Day Plate**

A special experience designed with fromage lovers in mind! Enjoy three of the most renowned Cheeses of France on this romantic occasion.

Recommended tasting order: Camembert, Comté, Roquefort.

### *The Cheeses*

**Camembert.** Camembert is a world-renowned cow's milk cheese from the Normandy region in northern France. This quintessential French cheese has a soft, white, bloomy rind; luxurious ivory pâte; and a buttery, grassy flavor. The taste of a ripe Camembert is reminiscent of wild mushrooms. If you can't find it, ask for: Pavé d'Auge, Pont-l'Evêque, Neufchâtel.

**Comté (AOC).** One of the most popular cheeses in France, Comté is produced in the rich mountain pastures of the Jura. Its firm and supple pâte, with tiny holes, has a nutty, slightly salty yet sweet taste. Comté is produced year-round by small, cooperative dairies known as fruitières. If you can't find it, ask for: Beaufort.

**Roquefort (AOC).** Famous through the ages, this blue cheese is made from ewe's milk in central southern France. AOC rules dictate that the cheese must be ripened in the caves of Mount Combalou for 3 to 9 months. Known for its rich, mild creaminess and soft, spicy, tart flavors. If you can't find it, ask for: Bleu des Causses, Fourme d'Ambert, Bleu d'Auvergne, Bleu des Basques, Bleu de Gex.