1950S SUPPER & COCKTAIL HOUR

Wine & Cheese Pairings

✦ ❖ ✦

A Curated Tasting Guide for Our Guests

Creamy Triple-Crème Brie × *Chardonnay or Sparkling Brut*
Velvety, buttery richness balanced by crisp orchard fruit notes and lively effervescence.
Accompaniments: Sliced ripe pears & toasted French baguette

Aged Sharp Cheddar × *Cabernet Sauvignon or Merlot*
Bold, nutty sharpness harmonized by full-bodied dark berry flavors and smooth tannins.
Accompaniments: Crisp apple slices & roasted walnuts

Nutty Alpine Gruyère × *Pinot Noir or Sauvignon Blanc*
Smooth, subtly sweet Alpine character lifted by bright acidity and delicate red fruit undertones.
Accompaniments: Seedless green grapes & crisp water crackers

Classic Cheeseball & Blue Cheese × *Riesling or Ruby Port*
Savory, tangy richness softened by gentle floral sweetness and honeyed notes.
Accompaniments: Pimiento olives, crisp celery & toasted pecans

Non-Alcoholic Refreshment: Chilled Sparkling White Grape or Apple Cider
"Good food, good company, and unhurried conversation."

Print on heavy cream or white cardstock and trim along the outer sage green border for a 5″ × 7″ table display.