Some Cheese Boards

Here are some suggestions for cheese boards. It is best if the cheeses contrast with each other in flavor, intensity, texture, milk type & appearance. You can choose any number of cheeses from these lists & then use them alone or as a starting point for your own selections. Nothing is written in stone. The final decisions should be made at the Smoke House Market, once you know what we have & which cheeses are at the peak of perfection on the day you shop. Remember, ask for tastes. Then make your choices.

Cheese Board	*Why Chosen/Type of Milk*
Classic Cheese Board	
Vermont or English Cheddar	Mellow & traditional / cow
Roquefort or Stilton	Sharp & blue / sheep or cow
Chevre	Fresh, mild & tangy / goat
Camembert or Brie	Rich, creamy & smooth / cow
Gruyere or Parmigiano-Reggiano	Robust & firm / cow
Blue Cheese Board	
Maytag Blue	Sharp & American / cow
Stilton	Intense & English / cow
Roquefort	Tangy & French / sheep
Cambozola or St. Agur	Creamy & soft-ripened / cow
Westfield Farms Blue Log	Goaty with blue rind / goat
Goat Cheese Board	
Fresh Chevre	Mild & creamy / goat
Crottin de Chavignol	Earthy & Flinty / goat
Goat Milk Gouda or Cheddar	Mellow & nutty / goat
Carre du Berry	Creamy, rich & tangy / goat
Cabrales or Blue Goat	Sharp & blue / goat
(Cabrales is goat, sheep and cow)	
American Cheese Board	
Vermont Cheddar	Mellow & sharp / cow
Sonoma Dry Jack	Nutty & robust / cow
Maytag Blue	Tangy & blue / cow
Roth Kase Gruyere	Creamy & smooth / cow
Capriole	Mild,fresh & goaty / goat
Italian Cheese Board	
Parmigiano-Reggiano	Robust & nutty / cow
Pecorino Toscano	Rustic & mellow / sheep
Gorgonzola	Smooth & blue / cow
Smoked Buffalo Mozzarella	Fresh, milky & smoky / water buffalo
Mascarpone Torta with Basil	Rich & herby / cow

Cheese Board	*Why Chosen/Type of Milk*
French Cheese Board	
Brie or Camembert	Mild & creamy / cow
Saint-Andre or Explorateur	Rich & buttery / cow
Morbier or Tomme de Savoie	Mellow & flavorful / cow
Crottin de Chavignol	Tangy & chalky / goat
Pont l'Eveque	Woodsy & pungent / cow
English Cheese Board	
Stilton	Rich & blue / cow
Cheddar	Savory & sharp / cow
Caerphilly	Salty & Lemony / cow
Cheshire	Mild & tangy / cow
Lancashire	Mellow & slightly sour / cow
Artisanal American Cheese Board	
Coach Farms Green Peppercorn Goat Cheese	Mellow chevre loaf studded with green peppercorns with bloomy rind / goat
Capriole Crocodile Tear	Assertive chevre shaped like a teardrop with moldy exterior / goat
Cypress Grove Humboldt Fog	Assertive chevre with layers of basil pesto / goat
Shelburne Farms Farmhouse Cheddar	Mellow, fruity & nutty / cow
Old Chatham Sheepherding Company Sheeps's Milk Camembert	Rich & creamy with a bloomy rind / sheep