



Brie Kind Charcuterie's Favorite's

Curated Cheeses

Fresh Cheeses

- Burrata
- Cream Cheese
- Mascarpone
- Ricotta
- Chèvre (Goat)
- Fromage Blanc
- Mozzarella

Soft Ripened/Semi-Soft Cheese

- Blue
- Camembert
- Fontina
- Gorgonzola
- Jarlsberg
- Port-Salut
- Brie
- Feta
- Goat Brie
- Havarti
- Limburger

Semi-Hard/Hard Cheese

- Asiago
- Cheddar
- Emmental
- Gouda
- Gruyère
- Aged Manchego
- Parmigiano-Reggiano
- Pecorino-Romano
- Provolone
- BellaVitano
- Comté
- Goat Gouda
- Grana Padano

Charcuterie Meats

Salumi (Italy)

- Genoa Salami
- Aged Cured Dry Thick Cut Salami
- Peppered Salami
- Salame Piccante
- Calabrese Salami
- Uncured Salami*
- Sopressata
- Sopressata Piccante
- Uncured Sopressata*
- Prosciutto
- Coppa
- Bresaola
- Pepperoni (US)

Curar la carne (Spain)

- Jamón Serrano
- Chorizo
- Jamón ibérico (special order)
- Jamon iberico de bellota (special order)

*A note about uncured meats: Meats that are uncured use a natural preservative like celery powder, which transforms into nitrite when it is processed. They taste similar to cured meats. We frequently use uncured meats on our charcuterie boards as a healthy alternative without sacrificing taste.

Our Favorite Board Accompaniments



Fresh Fruit: grapes, oranges, strawberries, figs, apples, pears, kiwi, mangoes, pomegranate, dragon fruit, blackberries, raspberries, and blueberries along with fresh edible flowers.

Vegetables: sliced cucumbers, carrots, cherry tomatoes, cauliflower, and sweet peppers

Dried Fruit: apricots, dates, cherries, blueberries, cranberries, oranges, and persimmons

Pickles & Olives: cornichons, castelvetro and kalamata olives, pickled onions, and caper berries

Nuts: walnuts, candied or spiced walnuts, almonds, marcona almonds, hazelnuts, pecans, candied or spiced pecans, sesame cashews, coconut cashews, and pistachios

Jams, Jellies, Fruit Preserves and Honey: fig, apricot, strawberry, raspberry, triple berry, spicy raspberry, spicy peach, pepper jelly, honey, hot honey, and grainy mustard

At Brie Kind, we strive to deliver an immersive charcuterie experience that expands beyond the 15th-century French tradition and pushes the boundaries of how everyone can enjoy charcuterie. Our next-level approach includes many pairings and tastings on a single board, with a carefully curated selection of cheeses, meats, dried and fresh fruits, veggies, edible flowers, nuts, olives, pickles, jams, preserves, honey, and other delicious sweet and savory accompaniments.

We call it **immersive** because of our unique combination of food paired for taste, artistic visual design, and the unseen but felt love poured into each board we make. Our goal is to activate and delight all of your senses and bring inspiration to life for you to enjoy and share. Why? Because you deserve beautiful.

Recommended Wine Pairings

When it comes to wine pairing, it's hard to go wrong with a glass of wine in one hand and cheese in the other, however, there are some basic guidelines you can follow to keep the flavor profiles balanced for an optimal tasting experience.

- Sharp cheese or aged cheese—six months or older—are best served with full-bodied wine to compliment the bold flavors.
- Soft cheese pairs well with sparkling wine or white wine that's light on oak flavor, such as Chardonnay.
- Pro-tip: There's no need to overanalyze. Everyone has their own taste preferences, so offer at least one white wine and one red wine and let your guests decide.

A Guide to Wine Pairings



Hard Cheeses:

- Parmigiano Reggiano
- Pecorino
- Aged Manchego

+

Pairs well with:

- Cabernet Sauvignon
- Zinfandel
- Pinot Noir



Semi-Hard Cheeses:

- Cheddar
- Gouda

+

Pairs well with:

- Pinot Noir
- Pinot Gris
- Sauvignon Blanc



Semi-Soft Cheeses:

- Havarti
- Fresh Mozzarella
- Jarlsberg

+

Pairs well with:

- Cabernet Sauvignon
- Chardonnay
- Pinot Noir
- Zinfandel



Soft Cheeses:

- Brie
- Boursin

+

Pairs well with:

- Champagne
- Riesling
- Merlot



Goat Cheeses:

- Chevre
- Pave

+

Pairs well with:

- Pinot Grigio
- Sauvignon Blanc
- Chardonnay



Blue Cheese & Brie:

- Gorgonzola
- Roquefort
- Stilton

+

Pairs well with:

- Zinfandel
- Chardonnay
- Merlot
- Riesling



For more information and details visit: A Guide to Brie Kind's Favorite Charcuterie Meats, Cheeses and more at: www.briekind.com/guide