



Cow

- Brillat Savarin ♦ France
creamy, buttery, decadent
- Piave Vecchio ♦ Italy
firm, sharp, fruity, salty
- Aged Gouda ♦ Holland
hard, full, caramelized
- Grayson ♦ Virginia, USA
semi-soft, aromatic, meaty
- Comté ♦ France
firm, nutty, complex
- Quicke's Cheddar ♦ England
crumbly, grassy, earthy



Goat

- Coupole ♦ Vermont, USA
creamy, delicate, bright
- Valencay ♦ France
soft, fudgy, clean, tangy
- Garrotxa ♦ Spain
semi-firm, milky, nutty
- Red Cloud ♦ Colorado, USA
creamy, earthy, slightly sweet
- Up In Smoke ♦ Oregon, USA
fresh, smoky, spiced
- Chabichou du Poitou ♦ France
flaky, citrus, slightly mineral



Sheep

- Ossau-Iraty ♦ France
firm, smooth, slightly sweet, rich
- Aged Manchego ♦ Spain
hard, flaky, nutty, tangy
- Fleur du Maquis ♦ France
soft, herbaceous, spicy
- Azeitao ♦ Portugal
rich, savory, spoonable
- Lord of the Hundreds ♦ England
semi-firm, concentrated, lingering
- Pecorino Ginepro ♦ Italy
firm, fruity, layered



Blue

- Bayley Hazen Blue ♦ Vermont, USA
firm, gentle, grassy, nutty
- Roquefort ♦ France
crumbly, bright, sharp
- Bleu d'Auvergne ♦ France
fudgy, spicy, complex
- Rogue River Blue ♦ Oregon, USA
leaf-wrapped, moist, soaked in pear brandy
- La Peral ♦ Spain
creamy, round, olive notes
- Cashel Blue ♦ Ireland
soft, earthy, sweet cream



Mixed

- La Tur ♦ Italy
fluffy, salty, gentle
- Robiola ♦ Italy
soft, grassy, milky
- Hudson Valley Camembert ♦ New York, USA
creamy, smooth, mild, milky
- Gabietou ♦ France
pliant, beefy, pungent
- Nettle Meadow Kunik ♦ New York, USA
silky, buttery, vegetal



GAYLORD
NATIONAL®
RESORT & CONVENTION CENTER
on the Potomac

Carolyn V. Stromberg - Maitre d'Fromage

301-965-5100

cstromberg@gaylordhotels.com