

GARDEN BAR PHX

GRAZING BOX #1

Award-winning cheeses and cured meats, along with a variety of sweet & savory companions

SWEET

HONEYCOMB

JAM

Heartquist Hollow, Arizona

DRIED FRUITS

Apricots or Peaches, Pineapple,
Apples, Raisins, Bananas, Cherries,
Figs

CHOCOLATE

Single Origin "Golden Mylk"
(limited edition); Stonegrindz,
Arizona



CRACKER BREAD

ROSEMARY & GARLIC

BLACK PEPPER & SEA SALT

OLIVE OIL & SEA SALT

CHEESES

BARELY BUZZED

Cow Milk; Beehive Cheese Co, UT

SEASCAPE

Cow & Goat Milk; Central Coast
Creamery, CA

MAIA

Cow Milk; Briar Rose Creamery,
OR

FROMAGE BLANC

Cow Milk; Cowgirl Creamery, CA

CURED MEATS

JAMBON DE BAYONNE

D'Artagnan, New York

SAUCISSON - PORK

D'Artagnan, New York

SALAMI - FENNEL POLLEN

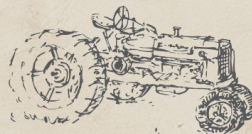
Elevation Meats, CO

SALAMI - MOLÉ

Elevation Meats, CO

*WAGYU BRESAOLA

D'Artagnan, New York
(additional)



SAVORY

MUSTARD

Stone Ground

TRUFFLE BUTTER
D'Artagnan, New York

NUTS

Almonds, Pistachios



WE HOPE YOU ENJOY!

#GARDENBARPHX



KIM'S NOTES



"I love cured meats and cheese boards. There's something about foraging around a board, experiencing the small taste explosions that emerge as you pair 'this with that.' And it's doubly-fun when it's a shared experience, when you're with friends who are busy making their own combination discoveries. And then if you take all of that up a notch and pair a beverage component... NOW you've got a wonderful symphony of small bite and sip sensations! I love it!! I hope you will too."

PAIRING TIPS

FOODS

Sweet & Savory – it's such a fun combination to experience that sensation all in one bite. Try the Fromage Blanc with the jam and honeycomb. Or, try the honey with the Prosciutto.

Sweet & Salty – try the chocolate with the Mole Salami, or the dried bananas & pineapple with the Seascape cheese.

Heightened Flavor – pairing savory and salty things together can heighten the flavor. Pair the truffle butter with the Prosciutto, or the mustard with the Saucisson sec.

BEVERAGES

When it comes to pairing beverages with charcuterie, it's not only about complementing flavor but (almost more importantly) about adding *texture and mouthfeel*.

Bubbles and Tannins - these are found in beer and wine and are acidic – these pair with fat and salt because the acid cuts through. Taste them with the meats and cheeses.

Aromatic Cocktails – these are cocktails with high alcohol proof (ex. Old Fashioned, Manhattan, Sazerac, Martini) – they pair well with high fat foods because, again, the alcohol cuts through. Pair these with the fatty foods and sweets (ie. meat, cheese, and sweets like chocolate, honey, and dried fruits).

Sour Cocktails (ex. Margarita, Gin & Tonic, Honey Lavender Highball) – these go well with nearly everything. The acidity and alcohol cut through fats, balance the sweet foods, and are heightened by salty foods. These are all-purpose pairing partners.



HAVE FUN!