

# WINE & CHEESE DATE NIGHT IN

▶ *with your sweetie* ◀

## TRY THESE PAIRINGS //

Chardonnay with mild cheddar, smoked mozzarella

Sauvignon Blanc with blue (gorgonzola & roquefort), goat, comte, gruyere.

Riesling with Brie, camembert, gruyere.

Champagne or sparkling wine with brie, camembert, fontina.

## SUPPORTING CAST //

Wine and cheese best served with simple accompaniments such as:

Crusty bread or crackers.  
Fresh fruit  
Nuts  
Assorted olives or pickled vegetables  
Cured meats

*from*  
**THE MONTHLY SPREAD**  
*by, armommy*

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