

Sweet. Salty. Spooky.

PAIRINGS SO GOOD, IT'S SCARY

Brie + Reese's



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A luscious blend of creamy, nutty, and buttery flavors melts into a decadent balance of sweetness and sophistication.

Gouda + Payday



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A sharp, savory bite meets salty-sweet richness, creating a flavor reminiscent of peanut butter cheesecake.

Manchego + Candy Corn



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The brown-butter richness of this cheese meets the marshmallowy caramel of candy corn, lifted by a touch of salt.

Blue Cheese + KitKat



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Toasty meets tasty, salty meets sweet, spicy blue veining meets creamy mellow milk chocolate.

Fresh Chevre + Sour Gummy Worms



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Bright, tangy flavors collide in a playful burst of sweet acidity, like a goat cheese Halloween piñata.

Parmigiano-Reggiano + Tropical Starbursts



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This cheese carries subtle flavor notes of pineapple and mango that pair well with this tropical candy.