

Server Training Sheet: Cured Meats & Cheeses

Cured Meats

Meat, Description, Flavor Profile, Guest Talking Points

Finocchiona

Traditional Tuscan salami seasoned with fennel seeds and garlic., Savory and aromatic with herbal, slightly sweet fennel notes., “Distinctive fennel flavor — aromatic and slightly sweet. A great intro salami.”

Rosette de Lyon

Classic French salami from Lyon, made with coarse-ground pork, garlic, and red wine., Rich, rustic, and slightly garlicky with a deep, meaty flavor., “Traditional French country salami — hearty, garlicky, and balanced with a touch of wine.”

Capicola (Coppa)

Cured pork neck or shoulder seasoned with paprika, chili, and herbs, then dry-aged., Tender, marbled, and slightly smoky with a hint of heat., “Capicola is robust and a little spicy with a melt-in-your-mouth texture.”

Cheeses

Cheese, Origin / Type, Texture & Flavor, Guest Talking Points

Fourme d’Ambert

From Auvergne, France — cow’s milk blue cheese aged about 30 days., Semi-soft, creamy, mild blue with earthy, mushroomy tones and gentle saltiness., “A milder blue — creamy and balanced, not too sharp.”

Ossau-Iraty

Basque region, France — sheep’s milk cheese aged 3–6 months., Firm but smooth; nutty, buttery, and slightly sweet., “A classic French sheep’s milk cheese — nutty and rich with a clean, smooth finish.”

Camembert

Normandy, France — soft-ripened cow's milk cheese with a bloomy rind., Creamy, oozy interior with earthy, mushroom, and buttery flavors., “Soft and rich with that signature creamy center — like a more rustic brie.”