

Lodge on the Desert Charcuterie Plate



Prosciutto- is the Italian word for ham. In English, the term prosciutto is almost always used for a dry-cured ham that is usually sliced thinly and served uncooked.



Kalamata Olives - are almond-shaped Greek olives. They're often slit to allow the wine vinegar marinade in which they're soaked to penetrate the flesh. These are not slit with the pit in to give them a more distinctive flavor.



Smoked Salami - is cured sausage, fermented and then air-dried. It is particularly molded in the shape of a square and fortified with mustard seed and then smoked with fruitwood.



Red Cerignola Olives - From Southern Italy, these are the largest olives in the world. Cerignola olives are about the size of a pecan. Meaty, mild and fruity.



Shaft's Blue Cheese - is made in Wisconsin and aged a minimum of one year in a California gold mine. It is very creamy with bits of crystallization.



Jalapeno Queen Olives - These Spanish-style green olives are stuffed with roasted jalapeno.



Saint Andre - is the world's most famous triple crème cheese. Smooth, rich and buttery, this soft white cheese is sublimely delicate. St. Andre is made from cow's milk, contains 75% butterfat, and is ideal to spread on crackers and toast.



Crispy Cornichons - are French-style pickles that have been brined. They can be tart and salty.



Old Amsterdam - is a Gouda style cheese originating from North Holland. Designed to "age" quickly, this cheese at four months old is ready to be sold and "Old Amsterdam" tasting as if it were a twelve+-plus month-old cheese.



Caperberries - are the fruit from the matured caper shrub. They are pickled and salty.



3 Pigs Pate - is a mixture of ground meat and fat. This pate is made using three different cuts of the pig.



Fol Epi - is a loaf-shaped Swiss-type cheese made from cow's milk in France's Loire Valley. It is instantly recognizable for its unique rounded shape and its brownish rind. It is dusted with toasted flour, giving it a particular flavor.

Lodge Mustard - is whole grain mustard seed, ground with mustard powder and white wine.

Toasted Baguette - is a sourdough baguette that is lightly toasted and seasoned with salt and pepper.

Executive Chef
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