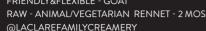
THE CHEESES

home for the holidays

THE PAIRINGS

goat cheddar







The couple behind Wisconsin's LaClare Family

Creamery turned their goat keeping hobby into an award-winning goat cheese hobby. This cheddar is everything you want it to be: rich, nutty, and creamy.





appalachian

SMOOTH&MELTY - COW **RAW - ANIMAL RENNET - 3 MOS** @MEADOWCREEKDAIRY



An alpine-style made in the mountains of Virginia, this raw milk farmstead cheese from Meadow Creek is lush, creamy, and earthy.



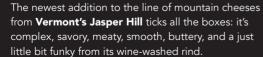
AN ALPINE CHEESE, IF THE ALPS WERE IN VIRGINIA



whitney

SMOOTH&MELTY - COW **RAW - ANIMAL RENNET - 3-6 MOS** @JASPERHILLFARM







JASPER HILL IS BATTING 1000



rich white rosé liaht red medium red hold red dessert

FLAVOR PROFILE GUIDE









cookies

CARDAMOM CRISP @UNNA_BAKERY



FLAVOR PROFILE

After moving from Sweden to NYC, Unna's founder turned to baking the cookies of her homeland using her grandmother's recipe. Buttery, fragrant, and elegant, it's the perfect holiday cheese cookie.

OTHER USES

Serve alongside coffee for a traditional Swedish fika

fruit spread

MICHIGAN CHERRY @BROWNWOOD_FARMS



Ohio's Brownwood Farms sources the best cherries from the Cherry State before cooking them in small batches into this perfectly lush spread that has a deep and nuanced fresh cherry flavor.

OTHER USES

Use as a glaze for roasted poultry

dark chocolate caramels

BLOOD ORANGE @MARICHCHOCOLATES



The brothers in charge of Marich in California aim for a fresh take on the candy classics. Enrobed in rich dark chocolate, these yummy caramels are made extra festive with the addition of blood orange.

OTHER USES

Cut up into small bits and use as an ice cream topper







