

- KUNIK IS AN ICONIC TRIPLE CRÈME, HAND-CRAFTED FROM GOAT'S MILK AND JERSEY COW CREAM IN THE FOOTHILLS OF THE ADIRONDACKS.
- AGED IN OUR SUBTERRANEAN CHEESE CAVE, IT HAS A DELICATE WHITE BLOOMY RIND AND A TANGY BUTTERY FLAVOR COMPLEMENTED BY EARTHY UNDERTONES.
- WE LOVE IT PAIRED WITH EARTHY STOUT, CHAMPAGNE OR MEATY CABERNET FRANC
- LOVELY WITH FIGS, PEARS, APRICOT / CHUTNEY, HOT PEPPER JELLY OR CLOVER HONEY
- 2024 SILVER MEDAL AMERICAN CHEESE SOCIETY
- 2023 FIRST PLACE US CHEESE CHAMPIONSHIPS

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