

Treat yourself and loved ones this Valentine's Day to a locally-made, decadent box of fine cheese, chocolate and more from Culinary Harvest. Your purchase includes access to a virtual introduction and tasting event with Culinary Harvest co-owners Carlo Luciano and Sam Kennedy taking place on Friday, February 12th over Zoom. Carlo will first delve into their mission to support the region's farmers and artisans all while serving local families the best food our area has to offer. Sam, Doe Run master cheese maker, will then lead viewers in a tasting of award-winning Chester County cheeses selected for your enjoyment.

Culinary Harvest Perfect Pairings Box:

- 6oz. Seven Sisters, The Farm at Doe Run: Award-winning and Doe Run flagship cheese, Seven Sisters is made of grass-fed cow's milk and has a sweet buttery taste balanced out with a slight acidity (Suggested drink pairings Chardonnay & IPA)
- 6oz. St. Malachi, The Farm at Doe Run: 2019 World Cheese Awards Gold Medal Winner, St Malachi is an Alpine and aged Gouda inspired cheese with notes of roasted nuts, dried fruits, bourbon and toffee (Suggested drink pairings Pinot Noir, Cabernet Sauvignon & Bourbon)
- 4oz. Birchrun Blue, Birchrun Hills Farm: A fudgy, peppery French-style blue cheese from a small family run farm in northern Chester County (Suggested drink pairings Zinfandel, Port & Porter's)
- 8oz. Sharp Cheddar, Conebella Farm: Winner of the Best Cheddar Cheese at the 2020 Pennsylvania Farm Show, this is a farm fresh sharp cheddar cheese made from pure raw Ayrshire cow's milk (Suggested drink pairings Pinot Gris, Riesling & Pilsner)
- Reserve Mendant, Eclat Chocolate: From West Chester's renowned chocolatier, this is a dark, intense Mendant chocolate with exceptional depth and flavor (gluten free and vegan)
- Crostini, High Street On Market: From Philadelphia's popular bakery and restaurant, their crostini is made from an assortment of their fresh baked breads

Culinary Harvest Perfect Pairings Premium Box:

Includes all items from the standard Perfect Pairings box, along with:

- 8oz. Finochietta Salami, Salumeria Biellese: A coarsely ground, top quality pork product seasoned with fennel seed and fennel pollen
- Fig & Honey Conserve, Tait Farm Foods: A beautiful blend of figs, local honey and a dash of lemon, this decadent spread is a perfect accompaniment on any cheese board

Additional Culinary Harvest Items

- Valentine's Day Bouquet, StudioFlora - From Berwyn's exceptional floral design studio, gift yourself or a loved one with a rich bouquet of the most beautiful velvety red roses, red cloni ranunculus and local red tulips
- 9pc Heart Chocolate Box, Eclat Chocolate -Presented in a sophisticated box with a colorful heart band, the Valentine's collection is hand painted with natural colors and includes a depth of flavors

- Large Round Walnut Board, Artifact: From Phoenixville's father and son wood and metal studio, their boards are true pieces of art to hang on a wall or for an impeccable cheese and charcuterie presentation (16" x 20 1/4", including a 5" handle)
- Handled Cherry Wood Board, Artifact: Crafted from a variety of Pennsylvania hardwoods and softened with a silky finish, these soft edged boards are a visual masterpiece (20" x 8")

About Culinary Harvest

Culinary Harvest is a members-only, online farmers market composed of the finest prepared dishes, produce, cheese, breads, pantry goods, flowers and more. When founded during the height of the pandemic, co-owners Carlo Luciano and Sam Kennedy set out on a mission to support farmers, artisans and small business owners all while bringing the best goods to Main Line residents. New items are added to their market on a weekly basis, and members are provided with safe, convenient, contactless order pickup in the heart of Wayne every Friday. Join the Harvest today to gain access to our delicious, gourmet curation and take part in our pursuit to help locally-sourced food purveyors and small businesses: www.culinaryharvest.com.