

# STARTERS

QUICK BITES  
FROM THE  
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BON APPÉTIT

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## WHY WE LOVE/ andante dairy

Tasting these artisan cheeses by Soyoung Scanlan was love at first bite. The biochemist-turned-cheesemaker runs her one-woman operation in Petaluma, California, where she gets fresh Jersey cow's milk and goat's milk from local farms. Thomas Keller asked her to supply The French Laundry; after all, he's a stickler for perfection. Kick off a spring party—or create a terrific cheese course—with our faves: 1) Acapella, a subtly sweet, soft-ripened goat cheese; 2) Picolo, a gooey rich cow's-milk, crème fraîche blend; 3) Minuet, a goat's-milk, cow's-milk crème fraîche cheese; and 4) Cadenza, a goat's-milk and cow's-milk cheese in red-wine pomace. ~DIANE CHANG