



From above: Roasted asparagus with bread salsa. International cheese wheel cake.



LARKSPUR

## DAIRY Queen

“We come from a very cheese-centric perspective, and we like food to be the centerpiece” of any event, says Kiri Fisher, the Bay Area cheese expert behind **Fisher’s Cheese + Wine**, a shop and full-service caterer devoted to fromage and all things compatible in the Marin Country Mart. From this new Larkspur base, Fisher delights in assembling “big, lush presentations” as well as the ultimate dairy lovers’ dream: “a fantasy cheese table.” 2201 Larkspur Landing Circle in the Marin Country Mart, 415-779-2201. FISHERSCHEESE.COM

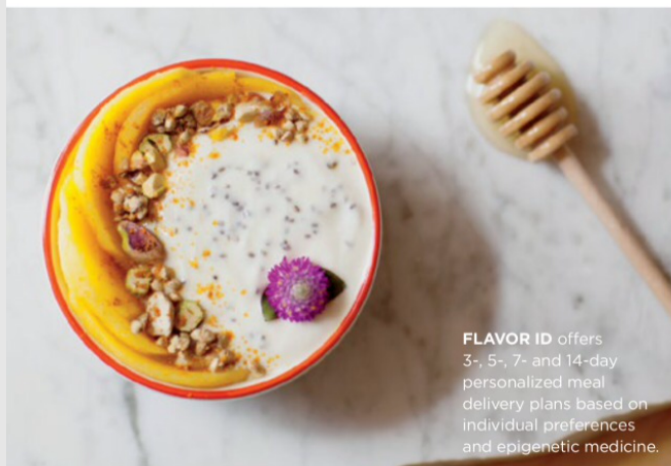
HEALDSBURG

## ALL IN A ROE

Line up guests for a bump of Jordan Chef’s Reserve Caviar by **Tsar Nicolai**—a luxe topping for reception blinis that is a small-batch collaboration between the Central Valley sustainable caviar farm and Healdsburg-based **Jordan Vineyard & Winery**. Jordan’s executive chef Todd Knoll handcrafts the caviar’s cure with sea salt and kombu (kelp) harvested from the Sonoma Coast. \$135/ounce; shipping available in California. JORDANWINERY.COM



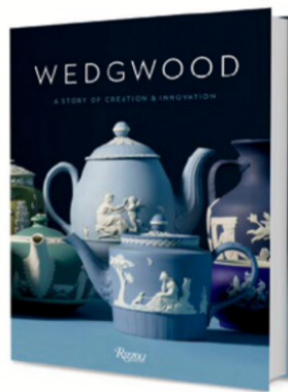
Buckwheat blinis topped with crème fraîche, chives, shallots and **JORDAN CHEF’S RESERVE CAVIAR**.



FLAVOR ID offers 3-, 5-, 7- and 14-day personalized meal delivery plans based on individual preferences and epigenetic medicine.

## HEAL THYSELF

Forget shedding for the wedding and focus on feeling your personal best for the big day with L.A.’s **Flavor ID**, a custom meal-delivery service, also available in Orange County and San Diego. Functional-food therapist and co-founder Christine Dionese factors in personal life, career, schedule and eating habits for each client’s specialized meals, prepared and enhanced with ethically sourced herbal and plant-based ingredients and superfoods for optimal wellness. FLAVORIDFOOD.COM



## FULL PLATE

This fall’s  
**Wedgwood: A Story of Creation and Innovation**

(Rizzoli New York, \$60), penned by design historian Gaye Blake-Roberts, traces the luxury English heritage brand’s 258-year history, detailing settings to suit every bride’s preferred take on finery.

WRITTEN BY MELISSA GOLDSTEIN. JESSICA RITZ, SCHUYLER BAILEY AND LESLEY MCKENZIE. FLAVOR ID: HANNAH BETTS OF LIVES STYLED. FISHER’S CHEESE + WINE: MIA NAKANO. WEDGWOOD: COURTESY OF RIZZOLI NEW YORK. BUCKWHEAT BLINI: MATT ARMENDARIZ. CAVIAR: COURTESY OF JORDAN WINERY.