

Big Cheese

SO YOU'VE INVITED every starred name in your little black book to come over and rummage through your wine collection, and now you realize you'll have to feed these short-skirted beauties. For all the right *fromage*, hit Artisanal (artisanalcheese.com). Owner Terrance Brennan recommends varying the flavors and textures on your cheese board, suggesting (from left) Shropshire blue, sharp and firm, from the U.K. (\$23 a pound); Robiola Fia, a mild, semisoft leaf-wrapped goat cheese (\$25 a piece), and Parmigiano-Reggiano—the king of cheeses!—(\$25 a pound), both from Italy; and runny Epoisses from France (\$18 a piece). Of course you don't want your guests hacking away at your well-crafted selections all willy-nilly; someone might break a nail. Wüsthof's Classic Four-Piece Cheese and Wine Set (\$200, amazon.com) includes (from top) a Parmesan knife for superhard cheeses, a soft-cheese knife for fresh goats and gooey Bries, and a hard-cheese knife for old Goudas and firm blues. Bonus: A waiter's corkscrew is included.

