

COVERGIRL



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FEATURED* TASTELOGIE
#11145

Ancient Sidr Honey ~ Collected from hives in the mountains of Yemen this amazing honey is just one in the vast collection of honeys and cheeses that we tried in The Loft at Montage Laguna Beach.

On our recent trip down the coast to [Montage Laguna Beach](#), and after a few [cocktails](#), we got a peek into [The Loft's](#) incredible cheese and honey offerings. The fromagers add a unique facet and make cheese a playful part of the dining experience. With a great space and an incredible assortment to choose from they produce mouth-watering cheese plates and perfect little bites.



The Loft features a beautiful wood burning rotisserie oven. The counter in front of it though belongs to the fromagers. They have an extensive collection of 70+ cheeses which they pair with an equally wide assortment of housemade compotes, raisins, and breads.



Soledad Goat's milk cheese is handmade by Julian and Carol Pearce up in Mojave, California. The taste is unbelievably delicate; the lack of mechanical intervention is immediately apparent. Everything about this cheese: the taste, the consistency, even its simple packaging, is a testament to their commitment to classic artisanal practices.



They paired the incredibly creamy sheep's milk Abbaye de Belloc with a locally grown housemade marmalade.



The Loft features what they call "Perfect Bites" great little pairings of cheese and an accompaniment. From talking to the fromagers it sounds like they have a lot of fun putting these combinations together.



They also have an amazing honey collection with pots gathered from all over the world. We had a delicious time tasting our way through many of them.



The Honey & Hot is a delicious hot pepper infused honey from Casina Rossa. It's a little less hot on the tongue than the Mike's Hot Honey we've talked about before, but still wonderful and a great addition to their honey menagerie.



The Sidr honey is fascinating. It's made from ancient bee hives in Yemen and looks more like molasses than honey. It has reported healing properties and is a possible preventer of sinus infections. Incredibly rare and harvested only twice a year, its taste is unlike any honey I've ever tried before. It's deep and dark and yet still slightly floral... it's rich but not overly sweet. Its flavor also has a minerality to it like you find in wine, so it's not surprising that its vitamin content is higher than other honeys.