

Degustation of Flying Fish Artisanal Cheeses

Five Tasting Portions and Accompaniments:
Raisins on the Vine, Spanish Membrillo, Honeycomb,
Red Pear, Red Onion, and Golden Raisin Compote 16.00

Robiola Bosina

This cheese produced in the Langhe region of northern Italy, is a perfect, creamy blend of cow and sheep's milk. Robiolas come in many shapes and sizes; this flat, square little pillow contains a luxurious, silky paste with smooth, well-balanced flavors. Bosina's rind is resilient enough to protect its interior while it ripens to a deliciously runny consistency. The paste itself is mild, sweet, milky, and well worth trying with a wide range of wines from Merlot to Sauvignon Blanc.

Tete de Moine

This cheese has been produced for centuries and it is a full-fat cow's milk cheese of round shape originated in Switzerland. The color is ivory to pale yellow. Little slices are cut off and eaten alongside fresh or dried fruit.

The slices are cut off by means of a rotating knife called a Girole.

The cheese is very tasty and the period of maturation is about three to four months.

P'tit Basque

As its name applies, P'tit Basque is a diminutive cheese, much smaller than most wheels of aged Sheep's Milk Cheese. The Petite Cylinder stands about 3" tall and weighs about one and a quarter pounds. It's made with pasteurized sheep's milk and is usually aged about 70 days. Before being released, the wheels of P'tit Basque are coated in a thin plastic film to keep them from drying out. Without the coating, the wheels might not retain the soft, moist texture that is part of their appeal. The paste is butter colored and smooth, with brown butter and caramel aromas that are reminiscent of Crème Brûlée. There are basket-weave markings on the rind, impressions left by the basket the curds are drained in.

Fleur Verte

A fresh and milky white goat cheese, dusted with dried herbs that beautifully highlight the tangy sweetness of the cheese. Named for its appearance, Fleur Verte ("green flower") is an approximately 5-pound wheel with a scalloped perimeter, giving it a daisy shape. Dried thyme, tarragon and crushed pink peppercorns coat the exterior and perfume the chalk- white interior. Created about 20 years ago by a Perigord dairy, the cheese smells and tastes like Provence. Fleur Verte is aged for only four days before it is wrapped for shipment, which explains its moist, delicate texture. The flavor is fresh, clean and unabashedly herbaceous, with a tangy, lemony finish. Many similar fresh goat cheeses are at their best in summer because they are made from late-spring milk, from animals that have grazed on lush pasturage. In the case of Fleur Verte, it would be hard to distinguish herbaceous flavors that might be present in the milk from those imparted by the exterior herbs.

Fourme d' Ambert

This traditional, farmhouse and cooperative, Blue-veined cheese is one of France's oldest cheeses. The flavor is savory and nutty and is more supple and dense than most blues. You can easily recognize it by its unusually tall cylindrical shape. The maturing process takes place in humid cellars over 3-4 weeks.

The pâté is creamy with a lasting taste of wine.

"Age is something that doesn't matter, unless you are a cheese".....Billie Burke

Wine Flight Pairing 1-oz pour of each 11.00

Barnard Griffin Syrah Port '05
Lustau East India Solera Sherry
Broadbent Madeira Malmsey 10 yr