



THE CHEESE COURSE

This Evening Cheese Offerings

GARROTXA – semi firm, Goats Milk, Spain

Named for an area in Catalonia, this pressed cheese has a brownish gray rind, moist white flesh, this milky and delicate goat cheese has a hint of nuttiness with a clean smooth finish

PONT L'EVEQUE – Washed-Rind, Cow's Milk, France

This well-known square cheese from Normandy has a pale yellow, fine textured interior. Despite its moldy barnyard odor, it has a full-bodied flavor that is buttery, tangy, savory and fruity. Pairs well with Champagne, Gamay, Riesling and Red Bordeaux.

LA TUR – Fresh, Cow's, Goat's, Sheep's Milk, Italy

Made from a blend of three milks, this rich, buttery cheese from the hilly Piedmont has a paper-thin "Skin", a well-balanced flavor, and an exceptionally creamy texture reminiscent of thickened crème fraîche

MANCHEGO – Semi firm, Hard, Sheep's milk, Spain

The thick, creamy sheep's milk of La Mancha is used to make this ivory-colored cheese with a brownish rind. Young Manchego is mild and creamy, when left to cure for three months, it is labelled Viejo(aged) and is dry and firm yet rich on the tongue, with a nutty, caramel, peppery finish

FOURME D'AMBERT – Blue, Cow's Milk, France

This is the mildest and creamiest blue-cheese s of France. " Chef's favorite blue cheese "its fruity and complex flavor has a slightly nutty finish. Originating from Auvergne and pairs well with Sauternes wine or a medium bodied red. Smooth and non-abrasive, a great option for those who are averse to the typical pungency associated with blue cheese.



THE LAST COURSE

The Seasonal Desserts of Noe 2026

SEMOLINA PUDDING, Winter Citrus Salad, Kumquats, Mint Syrup

BANANA TEMPURA, Salted Caramel, Blackberries, Toasted Benne Ice Cream,

ORANGE – CARDAMOM SHAKES, Citrus Lace Tuiles

PINEAPPLE TARTES TATIN, Black Pepper Ice Cream, Champagne Gelee & Sorbet

MASCAPONE CREAM CANNOLI, Macerated Berries, Honey-Lemon Thyme Sorbet

DATE & ALMONDSTRUDEL, Honey Chantilly

* **Consumer Advisory:** The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thoroughly cooking such animal foods reduces the risks of illness.