



## 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

**EMILY'S GINGER-RHUBARB TART**, Rhubarb, Strawberry, Bay Leaf Ice Cream

**BANANA TEMPURA**, Bittersweet Chocolate, Toasted Benne Ice Cream,

**FENNEL SEED PANNA COTA**, Lemon Confit, Honey Tuile

**GIANDUYA CHOCOLATE FEUILLETINE**, Coffee Cointreau Crème Glace

**MICHIGAN SOUR CHERRY PIE**, Pistachio Chantilly

**TRISTAR STRAWBERRIES SABLE**, Lemon Verbena Sorbet

**HONEY ROASTED FIGS**, Salted Caramel Chantilly, Tuile Dentelle

\* **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.