



THE CHEESE COURSE

Fall and Spring Cheese Plates

Garrotxa – Semifirm, Goats Milk, Spain

Named for an area in Catalonia, this pressed cheese has a brownish gray rind, moist white flesh, milky flavor.

Saint- Nectaire – Washed-Rind, Cow's Milk, France

The rugged mountainous landscape of Auvergne is recalled in the earthy aroma of this creamy, soft cheese that evokes cut grass, sweet hay, and wild flowers

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 fraiche

Manchego – Semifirm, 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

Maytag Blue – Blue, Cow's Milk, US

Invented in Iowa in 1941, this smooth, soft, pungent blue has streaks of spicy blue-gray molds scattered throughout its pale white interior

Accompaniments – Pomegranites. Figs. Pecans



THE LAST COURSE

The Desserts of Noe

Ginger-Rhubarb Apple Tart, Crème Fraiche Ice Cream

Michigan Sour Cherry Pie, Pistachio Chantilly

Fennel Seed Panna Cotta, Lemon Confit, Honey Tuile

Orange Cheese Cake Flan, Graham Cracker Candied Orange Peel Caramel

White Chocolate Ginger Creme Brulee, Seasonal Berries t

Classic Canelle, Demitasse Salted Bittersweet Hot Chocolate

Assorted Chocolates, Mixed Macaroons