



THE CHEESE COURSE This Evening Cheese Plates

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'evêque – 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 pairing 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 Desserts of Noe

Banana Tempura, Bittersweet Chocolate, Salted Caramel, Toasted Benne Ice Cream

Fennel Seed Panna Cotta, Blueberry Compote, Lemon Confit, Honey Tuile

Ginger-Rhubarb Tart, Mascarpone Ice cream, Bay Leaf Syrup

Chocolate Gianduja Feuilletine, Coffee-Cointreau Crème Glace

Goat Ricotta Cheesecake, Blueberry-Gin Compote

Noe Biscotti, Paired with Vino Santo or Marsala Wine