



FABIO'S TABLE: "CHEESE, GLORIOUS CHEESE! " ~ TRADITIONAL MENU

Plateau de Fromage

Our "Cheese, Glorious Cheese" evening begins with a showcase of the stars of the menu: a fantastic selection of artisan cheeses chosen in collaboration with and sourced by Tonda Corrente of La Femme Du Fromage. In contrast to a traditional French dinner which ends with the cheese course, we will get to know each one of the cheeses first so you may later delight in how they will be creatively transformed by our recipes and incorporated into each course.

- **Flory's Truckle** (USA / Missouri & Iowa) - Cave-aged, bandage wrapped, English-style cheddar. Winner of many awards over the years, considered an American classic!
- **Tomme du Berry with Red Pesto** (France) - Hard cow's milk cheese infused with tomatoes and olives for a savory Mediterranean flavor profile.
- **Vacherin Fribourgeois** (Switzerland) - A delightfully curious Swiss cheese with a French name. Natural and brushed-washed with a buttery texture. A rare find with Swiss AOC status!
- **Champignon Grand Noir** (Germany) is an elegant and fresh blue cheese. It is distinctively rich, sweet, salty, sharp, and lusciously creamy. It is the only blue-veined cheese aged in black wax.

Paired with Brut Nature Rosé, Château de Rouanne / Vinsobres · France

A versatile "lion tamer" for all these different cheeses and their singular nuances.

Orzo'tto al Salto con Speck, Scarola, Uvetta e Intingolo di Pomodoro Secco

Crunchy Orzo and Flory's Truckle Risotto, Escarole, Poached Raisins, Sundried Tomato Coulis, Speck

A cult dish of Lombardy cuisine, Riso al Salto, with orzo rather than rice for a more luxurious dish. The sharp Flory's Truckle cheddar cheese and high-quality ingredients come together for our delight.

Paired with 1661 Nebbiolo, Boroli / Langhe · Italy

For a rollercoaster of a dish, full of contrasting flavors and textures, we need a rollercoaster wine! The wine goes high and low, left and right, following the dish's lead! Can't wait for you to try this convivial wine, a true expression of Nebbiolo!

Raviolo di Seppia con Salsa Verde e Scaglie di Bottarga

Black Squid Ink Raviolo, Squid & Tomme du Berry Filling, Green Vegetable Sauce, Bottarga Flakes, Garlic Cream

Seafood and cheese are great companions. Here the raviolo filling is enhanced by the delicious Red Pesto Tomme du Berry.

Paired with Vigneti di Foscari Soave Classico, Inama Azienda Agricola / Veneto · Italy

The Northern Italian wine, as the dish, opens with fresh mineral notes on the palate, with light floral aromas. Will be a great multidimensional partner for the cheese.

Filet De Bœuf à La Bordelaise au Fondant de Vacherin

Beef Tenderloin Basse Temperature, Bordelaise Sauce, Vacherin Cheese Melt, Agave Glazed Vegetables, Truffle Pearls

The rich Vacherin cheese melt and the truffle pearls innovate and add layers of flavors and pleasure to this French classic dish.

Paired with Cuvée Terroir Chinon, Charles Joguet / Loire Valley · France

A buttery 100% French Cab Franc that properly showcases the richness of the dish.

Petit Fondant Au Chocolat et Grand Noir

Dark Belgian Chocolate Lava Cake with Grand Noir Blue Cheese Filling, Golden Berries Coulis, Gold Dust

This traditional French dessert hides a secret in its heart. A sweet blue cheese melted filling that will surprise and change the way you look at blue cheese and dessert forever.

Paired with Late Bottled Vintage Port, Quinta de La Rosa / O Porto · Portugal

Chocolate. Blue Cheese. Port. Like a Negroni recipe, 3 ingredients create ultimate perfection.

* Please note wine selections and specialty ingredients may be subject to change based on availability. Fabio will make substitutions of equal or greater quality.