



FABIO'S TABLE: "CHEESE, GLORIOUS CHEESE!" ~ PLANT-BASED MENU

Plateau de "Fromage"

Locally made plant-based versions of traditional menu cheeses

*Our "Cheese, Glorious Cheese" evening begins with a degustation of the stars of the menu: a fantastic selection of artisan **plant-based cheeses made locally, especially for us** with the flavor profile of the cheeses sourced by Tonda Corrente of La Femme Du Fromage for our traditional menu. 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.*

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 Veggies Speck, Scarola, Uvetta e Intingolo di Pomodoro Secco

Crunchy Orzo and Plant-Based Farmstead Cheddar Risotto, Escarole, Poached Raisins, Sundried Tomato Coulis, Carrot "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 Soia con Salsa Verde e Scaglie di "Bottarga"

Black Raviolo, Soy Curls & Plant-Based Red Pesto Cheese Filling, Green Vegetable Sauce, Apricot 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 Haricots à La Bordelaise au Fondant de Vacherin

Beans Tenderloin Basse Temperature, Bordelaise Sauce, Plant-Based Alpine Style 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 Plant-Based Mild Blue Cheese Center, 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.