

Degustation of Flying Fish Artisanal Cheeses

Five Tasting Portions and Accompaniments:

Raisins on the Vine, Spanish Membrillo, Honeycomb,
and Balsamico, Plum, and Kiln-dried Cherry Chutney 16.00

Saint André

A high (75%) milk-fat "Triple Crème" Cheese from France in a powdery white, bloomy skin of mold. It has a soft buttery texture and tastes like an intense version of Brie. Extra heavy cream is added to the cheese during Production. A traditional wheel of St. André is smaller and shaped higher than the familiar flat wheel of Brie. Saint-André is so fatty it can make a white wine taste sour and metallic.

Tete de Moine

This cheese has been produced for centuries and it is a full-fat cow's milk cheese of round shape originated in Switzerland. The color is ivory to pale yellow. Little slices are cut off and eaten alongside fresh or dried fruit. The slices are cut off by means of a rotating knife called a Girolle. The cheese is very tasty and the period of maturation is about three to four months.

Manchego

Manchego is named for the Spanish region of La Mancha, also home of Don Quixote. This historic, handcrafted cheese is produced from pasteurized sheep's milk. It has a black, gray, or buff colored rind with a crosshatch pattern, the interior ranges from stark white to yellowish, depending on age. The aroma should suggest lanolin and roast lamb. The final cheese is usually smeared with olive oil and surface mold is removed. It has a number of holes and a mild, slightly briny, nutty flavor.

Midnight Moon Goat Cheese

Aged six months or more, this pale, ivory cheese is firm, dense and smooth with the slight graininess of a long-aged cheese. The flavor is nutty and brown-buttery, with prominent caramel notes. The wheel is finished in a beautiful black wax, and is made in Europe exclusively for Cypress Grove Chèvre.

Sunshine Blue

Our Bleu Sunshine cheese has the distinction of being the FIRST raw milk cheese produced in Florida. Raw milk from Jersey cows makes the best cheese. The milk is yellow, not white, due to the extremely high butterfat content. Because our cheese is hand-made, there will be variations in color, flavor and texture from one batch to another or even between wheels from the same batch. These variations serve to emphasize the unique nature of the product, but have no effect on the quality. "Bleu Sunshine" is handcrafted and fully aged in only 60 days. It is the freshest raw milk product that can legally be purchased. Produced in small wheels, Bleu Sunshine ages to perfection quickly and maintains the closest possible connection to the cow and farm.

"Age is something that doesn't matter, unless you are a cheese".....Billie Burke

Wine Flight Pairing 1-oz pour of each 11.00

Barnard Griffin Syrah Port '05

Lustau East India Solera Sherry

Broadbent Madeira Malmsey 10 yr