

The Flying Fish Café
Artisanal Cheese and Wine Flight Experience

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

“Wine and cheese are ageless companions, like aspirin and aches, or June and moon, or good people and noble ventures”.....M.F.K. FISHER - Vin et Fromage

Wine Flight Pairing 1-oz pour of each 16.00

Noval Black Porto

Lustau East India Solera Sherry

Broadbent Maderia Malmsey 10 yr

Degustation of Flying Fish Artisanal Cheeses

Five Tasting Portions and Accompaniments:

Raisins on the Vine, Spanish Membrillo, Savannah Bee Company Honeycomb, with a Candied Citrus,
Asian Pear, Currant, fresh and Kiln-dried Cranberry and Bermuda Onion Compote “Agrodolce”
16.00

Robiola Bosina

This cheese produced in the Langhe region of northern Italy, is a perfect, creamy blend of cow and sheep's milk. Robiolas come in many shapes and sizes; this flat, square little pillow contains a luxurious, silky paste with smooth, well-balanced flavors. Bosina's rind is resilient enough to protect its interior while it ripens to a deliciously runny consistency. The paste itself is mild, sweet, milky, and well worth trying with a wide range of wines from Merlot to Sauvignon Blanc.

Wensleydale with Cranberries

Wensleydale with Cranberries is a hand-made Yorkshire cheese. It is made from milk drawn from cows grazing the sweet limestone pastures on surrounding farms in Upper Wensleydale. This gives the cheese the unique flavor for which it is renowned. The cheese is a fresh, young cheese taken at only three weeks old - it has a clean, mild, slightly sweet flavor with a honeyed aftertaste. The superb texture of fresh Wensleydale is perfectly complemented by the addition of natural ingredients of the finest quality. When this Yorkshire Wensleydale cheese is combined with juicy cranberries you will get a cheese that is a beauty to your eyes and to your taste buds.

Lamb Chopper

Born to be mild, this sheep's milk cheese is buttery in color and flavor with a long, complex finish. The texture is smooth and soft-firm, making Lamb Chopper™ an enchanting table or cooking cheese. The wheel is finished in natural wax and is made in Europe exclusively for Cypress Grove Chevre.

“Southern Belle” Bourbon-Pecan Chèvre

Belle Chèvre's creamery is nestled just off of a country road lined with farms in Elkmont, Alabama and continues to be the little creamery that could by winning over 50 national awards. Just as wine is noted for its specific region, so is the case for this delectable goat cheese.

This award-winning Montrachet-style goat cheese is perfectly dressed with bourbon pecans, mint, and sugar.

Rogue Creamery Smokey Oregon Blue

Rogue Creamery's “Oregon Blue” is the first blue cheese made on the West Coast and it is only fitting that it be the first blue ever smoked. It is cold smoked for 16 hours over Northwest-grown hazelnut shells. The result is a balance of sweet caramel and hazelnut flavors that magically contrast the sharpness of the blue cheese.