

Fiora's

Voted Best Restaurant Again in 2017 (4 Years)

You are the reason we are here. Above all else, we want you to enjoy your experience. Tell your Server immediately if your expectations are not met. Thank you for dining at Fiora's.

ARTISAN CHEESE OFFERINGS

LINCET DELICE DE BOURGOGNE

Decadent triple-cream cheese. Incredibly rich and full-flavored, with a smooth, melt-in-the-mouth texture. The rind has a remarkable aroma, but is normally not eaten.

Suggested pairings: Wine – La Marca Brut Prosecco / Beer – Two Brothers Domaine DuPage

DONOVAN'S AULD IRISH CHEDDAR

Vintage Cheddar known for its superior flavor and texture. Rich, robust and buttery. Produced by a cooperative of small family farms.

Suggested pairings: Wine – Earthquake Cabernet Sauvignon / Beer - Guinness Irish Stout

MONT AMORE

Parmesan inspired cheese from the Sartori Family Farm, Wisconsin. Sweet, creamy and fruity with hints of pineapple and tropical fruits balanced by a playful, tangy bite on the finish.

Suggested pairings: Wine – La Quercia Montepulcino / Beer - Lagunitas "Little Sumpin"

BLEU AFFINEE

Award-winning Wisconsin Bleu Affinée (Aged Buttermilk Blue). Creamy with a piquant flavor giving a delightful zest. Made from raw milk.

Suggested pairings: Wine – The Paring Red Blend / Beer – Revolution Anti-Hero IPA

GRAZIER GOUDA

Fabulous smooth and creamy Gouda from Green County, Wisconsin, with a rich, buttery and slightly sweet flavor. Aged at least 12 months. Made from whole raw milk.

Suggested pairings: Wine – Ancient Oak Chardonnay / Beer - Allagash White Belgium Wheat Ale

SINGLE SELECTION

6.95

SELECTION OF THREE

16.95

Cheeses are served with apricots and figs marinated in brandy, toasted pecans, crostini and quince jam.

DINNER APPETIZERS

THAI CALAMARI tender calamari fried and tossed in chili sweet sour sauce, topped with lime aioli, cilantro and scallions 11.95

Suggested pairings: Wine – Giocato Pinot Grigio / Beer – Lagunitas "Little Sumpin"

FIORA'S BRUSCHETTA with whipped cannelloni bean, tapenade of mixed olives, sundried tomatoes, roasted red pepper, basil and parmesan cheese over crostini 11.95

Suggested pairings: Wine – My Essential French Rose / Beer – Two Brothers Domain DuPage

BANG BANG SHRIMP panko crusted fried shrimp tossed in creamy oriental sauce over oriental slaw 12.95

Suggested pairings: Wine – Milou Unoaked Chardonnay / Lexical Gap IPA

PRINCE EDWARD ISLAND BLACK MUSSELS cooked in pernod, saffron and a light spicy tomato broth and served with crostini 9.95

Suggested pairings: Wine – Turnbull Sauvignon Blanc / Beer - Pollyanna Acclamation

MARYLAND CRAB CAKES with red pepper sauce and Swiss chard, garnished with a lemon slice 13.95

Suggested pairings: Wine – L'Ecole No. 41 Semillon / Beer – Robyn Farmhouse Ale

DINNER SOUP AND SALADS

SOUP OF THE DAY fresh homemade soup offered daily by our Chef 5.95

LOBSTER BISQUE topped with crème fraîche 6.95

SEASONAL SALAD roasted red and golden beets, apples and red onion, over mixed greens with a champagne vinaigrette and goat cheese 11.95

ESTATE SALAD mixed greens, tomatoes, and cucumbers in a citrus vinaigrette 8.95

BABY ICEBERG WEDGE applewood smoked bacon, aged Bleu Affinee cheese crumbles, tomatoes, pickled red onions, and bleu cheese dressing 9.95

CHOPPED SALAD with chicken, fresh romaine and iceberg lettuce, tomato, cucumber, red onion, mushroom, bacon, parmesan cheese and red wine vinaigrette Sm 7.95 Lg 11.95