

# *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 – Katherine Goldschmidt 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 – Giocato Pinot Grigio / Beer - Lagunitas "Little Sumpin 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 – Peirano Estates Merlot / 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 Sumpin"*

**AVOCADO TOAST** fresh avocado mash on a toasted baguette topped with marinated tomato, onion, radish and arugula 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 / Two Brothers Domaine DuPage*

**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 - Stella Artois*

**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 – Allagash White Belgium Ale*

### DINNER SOUP AND SALADS

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

**SPANISH GAZPACHO** 5.95

**LOBSTER BISQUE** topped with crème fraîche 6.95

**WATERMELON SALAD** mixed greens with tomato, cucumber, arugula, cotija cheese, in a citrus vinaigrette 10.95

**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

**HEARTS OF PALM SALAD** tomato, avocado, cucumber, orange, onion and baby iceberg lettuce with buttermilk dressing 10.95