

Fiora's

Voted Best Restaurant Again in 2018 (Last 5 Years)

You are the reason we are here. We want you to enjoy your experience. Please tell your Server immediately if your expectations are not met. We will fix it. 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 – Prima Perla 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 – Chateau Jacquet Bordeaux / 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 Montepulciano / 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 – Kiona Lemberger / 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
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Cheeses are served with apricots and figs marinated in brandy, toasted pecans, crostini and quince jam.

SMALL BITES

SPANISH STYLE MUSHROOM CROQUETTES trio of mushrooms sautéed in cherry wine, breaded and deep fried, with roasted red pepper and parmesan cheese served with truffle aioli	12.95
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Suggested pairings: Wine – Three Wine Co. Rose / Beer – Middle Brow Belgian Ale

THAI CALAMARI tender calamari fried and tossed in chili sweet sour sauce, topped with lime aioli, cilantro and scallions	12.95
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Suggested pairings: Wine – Giocato Pinot Grigio / Beer – Unity Vibration Ale

AVOCADO TOAST fresh avocado mash on a toasted baguette topped with pineapple, shrimp and pico de gallo cilantro	11.95
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Suggested pairings: Wine – Drathen Riesling / Beer – Lagunitas Lil Sumpin

BANG BANG SHRIMP panko crusted fried shrimp tossed in creamy oriental sauce over oriental slaw	12.95
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Suggested pairings: Wine – Illahe Viognier / 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
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Suggested pairings: Wine – Nortico Rose / Beer - Citra Ass Down IPA

MARYLAND CRAB CAKES with red pepper sauce and Swiss chard, garnished with a lemon slice	13.95
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Suggested pairings: Wine – Peju Sauvignon Blanc / Beer – Stella Artois

STEAK MARTINI seared tenderloin tips, honey bourbon sauce, whipped potatoes and onion straws, served in a martini glass	14.95
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Suggested pairings: Wine – Rockwall Zinfandel / Beer – Allagash White

FRENCH ESCARGOT baked in crimini mushroom caps, garlic butter, parmesan bread crumbs and truffle oil	13.95
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Suggested pairings: Wine – L'Ecole No. 41 Semillon / Beer – Smackintosh Hard Apple Cider

SOUP AND SALADS

SOUP OF THE DAY fresh homemade soup offered daily by our Chef	5.95
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LOBSTER BISQUE topped with crème fraîche	6.95
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SEASONAL SALAD mixed greens, burrata cheese, fresh melon, tomatoes, peach balsamic glaze and basil oil	11.95
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ESTATE SALAD mixed greens, tomatoes, and cucumbers in a citrus vinaigrette	9.95
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BABY ICEBERG WEDGE shrimp, egg, black olives, tomatoes, marinated red onion and avocado ranch dressing	13.95
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CHOPPED SALAD with chicken, fresh romaine and iceberg lettuce, tomato, cucumber, red onion, mushroom, bacon, parmesan cheese and red wine vinaigrette	Sm 8.95 Lg 12.95
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