

# Fiora's

*Happy Mother's Day!*

*Voted "Best Restaurant" Again in 2018 (5 years) - Thank You!*

## STARTERS

MARYLAND CRAB CAKES with red pepper sauce and Swiss chard, garnished with a lemon slice	14.95
THAI CALAMARI tender rings of calamari fried and tossed in chili sweet sour sauce, topped with lime aioli, cilantro and scallions	12.95
BANG BANG SHRIMP panko crusted fried shrimp tossed in creamy oriental sauce over oriental slaw	13.95
AVOCADO TOAST fresh avocado mash on a toasted baguette topped with pineapple, shrimp and pico de gallo cilantro	11.95
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

## ARTISAN CHEESE OFFERINGS

LINCET DELICE DE BOURGOGNE a 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 Prosecco / Beer – Two Brothers Domaine DuPage*

DONOVAN'S AULD IRISH CHEDDAR a "Vintage" Cheddar known for its superior flavor and texture. Rich, robust and buttery. Produced by a cooperative of small family farms.

*Suggested pairings: Wine – Kiona Red Blend / Beer – Guinness Irish Stout*

MONT AMORÉ a 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 Lil Sumpin Sumpin*

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 raw whole milk.

*Suggested pairings: Wine – Durigutti Malbec / Beer – Allagash White Belgium Wheat Ale*

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

*Suggested pairings: Wine – Bernard Griffin Merlot / Beer – Revolution Anti Hero IPA*

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.*

## SALADS

BABY ICEBERG WEDGE chopped shrimp, egg, black olives, tomatoes, and marinated red onion with avocado ranch dressing	13.95
ESTATE SALAD mixed greens, tomatoes, and cucumber with a citrus vinaigrette	8.95
BABY SPINACH SALAD strawberries, blueberries, candied pecan and red onion with raspberry vinaigrette dressing	12.95

## SOUPS

LOBSTER BISQUE	6.95
SOUP OF THE DAY	5.95

## ENTREES

CHICKEN OSCAR tender chicken medallions dipped in flour and egg, white wine, topped with Alaskan king crab meat, with asparagus, and béarnaise sauce, served over rice pilaf	26.95
<i>Suggested pairings: Wine – Turnbull Sauvignon Blanc / Beer – Kagua Japanese Pale Ale</i>	
ROAST TENDERLOIN OF BEEF hand carved, served with Robert sauce, garlic whipped potatoes and haricot verts	32.95
<i>Suggested pairings: Wine – Katherine Goldschmidt Cabernet Sauvignon / Beer – Domaine DuPage</i>	
QUICHE oven roasted tomato, spinach and mushrooms with swiss cheese	15.95
<i>Suggested pairings: Wine – Prima Perla Prosecco / Beer - Stella Artois</i>	
PAN ROASTED SALMON MEDITERRANEAN served over Israeli cous cous with tomato, yellow squash, zucchini, roasted red pepper, and topped with cucumber dill sauce	27.95
<i>Suggested pairings: Wine – L'Ecole Semillon / Beer – Middle Brow Belgium Pale Ale</i>	
PAN SEARED SCALLOPS served over Gemelli pasta with pesto cream sauce, fresh tomato and parmesan	24.95
<i>Suggested pairings: Wine – Hungry Blonde Chardonnay / Beer – Stella Artois</i>	
BONELESS SHORT RIB slow braised with malbec wine served over horseradish whipped potatoes, button mushrooms, carrots and fresh thyme	29.95
<i>Suggested pairings: Wine – Tre Leoni Red Blend / Beer – Allagash White Belgium Wheat Ale</i>	

## DESSERTS

BANANAS FOSTER BREAD PUDDING –an original favorite of our guests. Croissant and fresh bananas baked in a bourbon glaze, and topped with a bourbon pecan gelato	8.95
CHOCOLATE ESPRESSO POTS DE CRÈME dark chocolate espresso cream mousse, accompanied by truffles encruste coconut, almonds and cocoa	8.95
VANILLA GELATO WITH FRESH BERRIES	7.95
SORBET AND GELATO raspberry, chocolate, vanilla, salted caramel, bourbon pecan	6.95