

Flying Fish Artesian Cheese Selection

This evening's selection is paired with
Dried Fruit Compote, Raisins on the Vine, and Honey Comb

Brillat Savarin

A soft-crust cheese made from pasteurized cow's milk. It is named after 18th century French gourmet Jean Anthelme Brillat-Savarin who is famous for his quote "tell me what you eat, and I will tell you who you are." This very rich cheese comes from Normandy and is produced year round. It is typically aged for 1-2 weeks.

Mimolette

Creamery, hard, cow's milk cheese produced in Flanders and Normandy. Basically, it is a matured Edam that is allowed to ripen for around six to nine months. The natural rind ranges in color from yellow orange to light brown and is pitted, dry and hard. Intensely fruity. When young the cheese is firm compact and slightly oily with a subtle fruity aroma and a mellow nutty taste. The bright, deep tangerine color of the cheese is due to the natural dye, annatto.

Pecorino Sardo

Produced on the wild and beautiful island of Sardinia in the Mediterranean Sea, pecorino sardo can be both spicier and milder than pecorino romano, depending on how long it is aged. This semi-cooked cheese is made from fresh, whole sheep's milk coagulated with calf rennet. After heating the curds, the cheese undergoes a brief soaking in brine. It is then dry-salted and aged. Young Pecorino Sardo is a mild table cheese.

Sunlight

From the Haystack Mountain Goat Dairy in Colorado, Sunlight is a washed-rind semi-hard raw-milk cheese that's aged for 60 days. Four-pound wheels of Sunlight are washed with brine two to three times each week to produce a yellowish glow reminiscent of the Colorado sunshine. This style of aging gives it a mildly piquant and somewhat sweet flavor.

Fourme d' Ambert

One of France's oldest cheeses. It is traditional, farmhouse and cooperative, blue cheese, but more supple and dense than most blues. The flavor is savory and nutty. You can easily recognize it by its unusually tall cylindrical shape. Produced from pasteurized cow's milk, the maturing process takes place in humid cellars. The pâté is creamy with a lasting taste of wine. The period of maturing is 3 to 4 weeks

June 12, 2006