

# FORTUNE FISH & GOURMET

AMERICAN ARTISAN CHEESE EVENT 11.12.13

1. **Ziege Zacky Blue**
  - Rare Bird Cherry Lime
  - Served on a spoon
2. **Burrata**
  - Omed Picual & Omed Sea Salt
  - Served on skewers drizzled with OO and sprinkled with salt, garnished with fresh basil
3. **Uplands Rush Creek**
  - Zocalo Elderberry
  - Cheese sliced and dollop of elderberry on top
4. **Beehive Ipanema**
  - Stagberry by Smoking goose
  - Thick slice of stagberry with slice of cheese on top
5. **Thomasville Tomme**
  - Quince paste
  - Slice of Tom with cube of quince on top
6. **Hidden Springs Bohemian Blue**
  - Boat Street Raisins
  - Served crumbled with raisins on a spoon
7. **Dirt Lover**
  - Rustic Bakery Tart Cherry pan forte
8. **St Malachi**
  - Blis Bourbon Maple
  - Slice of Malachi with drizzle of Blis on top, skewered

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9. **Nordic Harvest Butter**

- Floriole sourdough bread slices, butter on top
- Maldon salt, citrus salt, earthy salt

10. **Meister Cave Aged Truckle**

- Nispero Jam
- Slice of flagship with dollop of jam

11. **Red Rock**

- Tomato jam and Neuske Bacon crumbled
- Red Rock, dollop of jam and bacon square on a spoon

**CENTER FARM TABLE:**

Dunbarton

Uplands

Hooks, 6 year

Point Reyes

Carr Valley Snow White

LaClare Evalon Select

Nordic Creamery Grumpy Goat

Brunkow Spreads

Cedar Grove Montage

Old Chatham Nancy

Sartori

**ACCOMPANIMENTS FOR CENTER FARM TABLE:**

Marcona almonds

Blis Exlir

Spanish olive mix

TCHO dark chocolates

Arrope

Smoked Arbequina Olive Oil

SC Salts

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