

Fiora's

Mother's Day

Sun, May 13, 2012, 11:00 am - 3:00 pm

STARTERS

MARYLAND CRAB CAKES with remoulade and a citrus tossed slaw	12.95
MUSHROOM STRUDEL baked with dill havarti cheese and garnished with lemon aioli	9.95
SHRIMP COCKTAIL VERA CRUZ 4 large shrimp, avocado, cilantro and an orange chipotle flavored cocktail sauce	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.

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.

JUNCIA MANCHEGO

A Spanish sheep's milk cheese hailing from La Mancha. It is aged for 3 months, and has a rich buttery flavor even Cervantes would appreciate.

BLEU AFFINEE

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

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.

SINGLE SELECTION

5.95

SELECTION OF THREE

15.95

Cheeses are served with apricots & figs marinated in brandy, toasted pecans, crostini and garlic-onion jam.

SALADS AND SOUPS

BABY ICEBERG WEDGE applewood smoked bacon, aged Bleu Affinee cheese crumbles, tomatoes, pickled red onions, and bleu cheese dressing	7.95
CAESAR SALAD Romaine lettuce, house made croutons and parmesan cheese tossed with an authentic Caesar dressing	7.95
STRAWBERRY SPINACH SALAD baby organic spinach, sliced strawberries and red onion with a citrus dressing	7.95
LOBSTER BISQUE rich creamy soup infused with lobster and brandy	6.95
GAZPACHO cold puree of garden fresh vegetables with Spanish seasonings topped with crème fraiche	5.95

ENTREES

ROASTED LEG OF SPRING LAMB with rosemary potatoes and green beans almondine	27.95
WILD SALMON seared and roasted, served Oscar style with crabmeat, asparagus and sauce béarnaise over spring rice	26.95
AFRON RISOTTO hearty Arborio rice with shrimp, scallops, lobster and peas seasoned with parmesan cheese	19.95
QUICHE LORAIN classic French quiche with bacon, onion and Gruyere cheese served with mixed greens in a citrus vinaigrette	14.95
ROAST TENDERLOIN OF BEEF with roasted potatoes port wine sauce and sauce béarnaise served with broccolini	29.95
PAN ROASTED CHICKEN lightly crusted with corn meal crumbs, served with sweet potatoes, fried okra and peach compote	23.95

HOMEMADE DESSERTS

STRAWBERRY TRIFLE layered dessert with fresh cut strawberries, lady fingers and amaretto whip cream	7.95
CARROT CAKE moist house made cake with carrots, pineapple, walnuts and cream cheese frosting	7.95
SORBET - raspberry	6.95