

*Chef Ryan Alabaugh of Sergios in University Circle, Cleveland Ohio
presents
The Great American Cheese Plate
paired with
Vinum Cellars 2003 Cabernet Sauvignon, Leaky Lake Vineyard*

INGREDIENTS:

1 lb. Lake Erie Ohio Creamery Chevre
1 lb. Windermere 6 yr. Aged Cheddar
1 lb. Roth Kase Buttermilk Bleu
2 Day Old Baguette
1 Stick Melted Butter
Kosher Salt
8 oz. Toasted Almonds
8 oz. Shelled Salted Pistachios
1 Bosc Pear cut in thin strips
4 Mission figs
1 Granny Smith Apple
Medjool Dates Quartered

TO PREPARE TOASTS:

Slice baguette into $\frac{1}{4}$ inch thick pieces brush butter and toast in a 350 degree oven until golden brown

TO PREPARE PLATE:

Use your imagination - cheese can be enjoyed as a final course with this strong silky cabernet. In addition to these items any of the drizzles or reductions in the previous recipes can be used with the cheese plate. One can also use honey, jams, or preserves with cheeses. Cheese is the best way to finalize an experience. We currently carry 20 cheeses in our restaurant.