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SAY CHEESE!

In this week's *Orange County Business Journal*, Fifi Chao focuses on the many casual dining offerings in the region, or what she refers to as "exciting food and comfortable prices."

We would be lying if we didn't say that we are honored to be included in her lists, especially since she's been a fan since LUCCA was just a newcomer on the scene. Here's some of her piece:

There's so much good going on in this lovable cafe.

This has been one of my spur-of-the-moment places since it opened five years ago. I respect their commitment to local produce, wild and cage-free fish and meats, and organic, sustainable products.

The whole menu is dotted with appealing items—homemade pastas, a great mixed grill of beef, pork and lamb, seared John Dory, a Greek seafood sampler and much more are available in small or large servings.

I feel you must do one meal of just cheese and charcuterie tastes. There's a gourmet deli case filled with the best of these two worlds.

Now, the last part is written by someone who really knows what we're about. In order to really appreciate what we've got going on when it comes to our salumi and cheeses, you really must give in and try meal of just the two!

Let's see what's in the cheese case, shall we? All types of cheese. From cows, sheep, goats, buffalo, reindeer, camels, yaks... OK, maybe not all of those, but you get the picture.

LUCCA's offerings change weekly, but here are some mouthwatering options you are likely to find!



MIMOLETTE: This cheese is of both French and Dutch origin, but its name comes from the French word *mimou* which means *partially soft*, although the cheese, when aged, is actually fairly hard, similar in consistency to Edam. It's also called *Boule de Lille*, named after a cellar in Lille where it may first have been made in France. Some people compare Mimolette cheese to a cantaloupe in appearance because the nearly spherical cheese has an uneven surface and its bright orange interior.



DELICE DE BOURGOGNE: In a word - CREAMY. Made by a large dairy in France's Burgundy region, this lush cow's milk cheese melts on the tongue like whipped butter – divine. Delice de Bourgogne is a triple cream and its tangy, sour cream-like tartness is one clue that it is made with *creme fraiche*, France's famous cultured cream. During our last Sunday Supper, our Pastry Chef Dawn Bresee, featured a slice of this cheese on top of a caramelized pear and apple tart - it was sinfully delicious.



ST. AGUR: No saint has ever been named Agur. No village, in France or elsewhere has ever been named Saint Agur. This double-cream blue cheese is made from cow's milk in the village of Monts du Velay in central France. The moist, rich, white cheese has characteristic olive-green veins throughout and a smooth, creamy texture with a subtle mild spicy taste. It is not as salty as more traditional blue cheese and its tangy and creamy nature are balanced so not to overpower with a sharp bite!



DRUNKEN GOAT: Maybe it was another one of those farmhouse accidents: a little too much vino, a wheel of cheese rolls off the table into barrel, two days later somebody finds themselves decanting the first wheel of Cabra al Vino! Literally meaning "goat with wine," this semi-firm goat is made on the southeastern coast of Spain. The name "Drunken Goat" refers to the fact that the cheese is soaked in wine. The flavor begins as mild and creamy, but finishes with a wonderful tangy sweetness and a luscious, fruity aroma.



HUMBOLDT FOG: Many of you know this goat milk cheese made up north in Humboldt County – it is named for the local ocean fog that rolls in from Humboldt Bay. The cheese ripens starting with the bloomy exterior, resulting in a core of fresh goat cheese and as the cheese matures, more of the originally crumbly core is converted to a soft-ripened texture. This cheese is creamy, light and mildly acidic with a stronger flavor near the rind. Lots of love for this one!



GORGONZOLA DOLCE: Aaah... Northern Italy's classic blue. Legend has it that this cheese was created by accident when an inattentive cheese maker left some fresh milk out to drain for too long! Heck, some of the best discoveries are first considered mistakes! This is a younger, therefore milder, version of aged Gorgonzola. It has a soft, spreadable texture and slightly salty aftertaste. It is also excellent in risotto and polenta, and shines when paired with berries, pears, peaches and plums.

There are soooo many more that I would love to include, but I'll save them for future emails.

Our Sunday Supper this weekend has a waiting list, so if you're interested in attending if a spot should open, please all us at 949.725.1773.

**Cheese!!
Chef Cathy & Elliott**

Those interested in frequent updates on limited availability items & specials may become fans Facebook by joining the [LUCCA CAFE FAN PAGE](#) AND follow us on Twitter [@LuccaCafe](#)

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