**Orchid Palm Grill**

MEMO TO: Laura Mabry Hernandez, Seth Weddel, Duc Buy

FROM: Donna Rohan Kurian, Executive Chef

DATE: December 17

SUBJECT: Cheese Specials on Tuesdays

w07D_Cheese_WedgeI have been thinking about emphasizing cheese in our menus, but I'm not sure how to proceed. I have been considering a trial run in one of the restaurants, probably Orlando. I would like to try a weekly event, probably on Tuesday evenings, where the focus is on a good selection of cheese.

I can envision two possibilities—a selection of cheese plates, or a cheese bar (or possibly both). The cheeses would have to be matched with compatible fruit and bread or crackers. They could be used as appetizers, or for desserts, as is common in Europe.

The cheese plates should be varied and diverse, using a mixture of hard and soft, sharp and mild, unusual and familiar.

I am really excited about this possible new feature for our restaurants. I think that it will catch on in this area if it is done right. It will mean that our employees will need to become familiar with the various cheeses and their characteristics. I have included a link to a USDA document that gives lots of information. You will need Adobe Acrobat Reader to read it. Take a look and let me know what you think of the idea.