

# foreigncinema

desserts, august 13th, 2017

## hand selected cheeses

with roasted almonds, house crackers, cranberry walnut bread

<b>Goldette Tommette</b> with raspberry preserves <i>Tomales, CA</i>	9
Raw cow's milk, semi-hard, buttery, grassy flavor, golden paste	
<i>3 oz. glass of the Domaine Overnoy-Crinquand 'La Bidode', Jura, France, 2013</i>	6.5
<b>Bonne Bouche</b> with plum jam <i>Vermont</i>	9
Goat's milk, soft ripened with tree ash, citrus notes	
<b>Ruby</b> with Medjool dates <i>Missouri</i>	9
Sheep and cow's milk, floral with grassy and tangy finish	
<b>Shakerag Blue</b> with Seka Hills honey <i>Tennessee</i>	9
Raw sheep's milk, dense yet crumbly, salty-sweet with tropical fruitiness	
<i>\$16 for two / \$25 for three / \$30 for a full cheese board of all four</i>	

## our desserts

Chèvre cheesecake, strawberries, thyme honey, oat streusel	12
Nectarine tarte tatin, lemon verbena ice cream, whipped crème fraîche, hazelnuts, basil	12
Flourless chocolate mousse cake, root beer ice cream, blackberries, ginger crumble	12
Valrhona chocolate pot de crème, cocoa nib crumble with cherry biscotti	11
Chamomile scented crème brûlée, apricot thumbprint cookie	11
Summer melon granita with raspberry sorbet	8

## liquid finish

Tonight, we suggest concluding your evening with a dram of Meletti Limoncello.	9
Crisp, alternating tart and sweet notes, this classic is made with sugar and fresh lemons, picked at peak ripeness and macerated into a neutral spirit base.	