

# foreigncinema

desserts, january 8th, 2018

## hand selected cheeses

cranberry-walnut bread, roasted almonds, house crackers

- Cloud Cap** with candied persimmon **Washington** 9  
Cow's milk, semi hard and crumbly, mild earthy aroma with citrusy, salty flavor  
*3oz glass of the A.&G. Fantino, 'Rosso dei Dardi', Piedmont, Italy 2014* 7
- Sunset Bay** with Seka Hills honey **Oregon** 9  
Goat's milk, soft, sweet, creamy with a smoky line of Spanish pimentón
- Winter Wooly** with quince membrillo **Missouri** 9  
Sheep and cow milk, soft, bloomy rind, earthy and mushroomy
- Ewelicious Blue** with satsuma tangerine marmalade **Tomales, CA** 9  
Raw sheep's milk, firm, crumbly, flavors of warm biscuits and toasted nuts

\$16 for two / \$25 for three / \$30 for a full cheese board of all four

## our desserts

- Espresso opera cake, cardamom anglaise, chocolate crunch, raspberries 12
- Chèvre cheesecake, coconut streusel, caramelized pineapple, fresh lime zest 12
- Ginger stout cake, blood orange, honeycomb candy, goat's milk ice cream 11
- Valrhona chocolate pot de crème, cocoa nib crumble with Earl Grey macaron 11
- Vanilla bean crème brûlée with maple cookie 11
- Oro blanco grapefruit granita with apple cider 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.