

foreigncinema

desserts, february 6th, 2018

hand selected cheeses

cranberry-walnut bread, roasted almonds, house crackers

Green Hill with Seka Hills honey Georgia	9
Cow's milk, soft, silky, bloomy rind, rich, mushroomy, cream flavor	
Cana de Cabra with quince membrillo Spain	9
Goat's milk, soft, bloomy rind, creamy, buttery with a soft citric tang	
<i>3 oz. glass of Foradori Teroldego, Trentino, Italy 2015</i>	9
Pepato with candied persimmon Petaluma, CA	9
Raw sheep's milk, salty with tangy citrus flavors balanced by peppercorns	
Moolicious Blue with satsuma tangerine marmalade Tomalas, CA	9
Raw Jersey cow's milk, semi-firm, rich, notes of grass and earth	
<i>\$16 for two / \$25 for three / \$30 for a full cheese board of all four</i>	

our desserts

Chocolate-bergamot mousse cake, chocolate crunch, Earl Grey anglaise, Buddha's Hand	12
Chèvre cheesecake, coconut streusel, caramelized pineapple, fresh lime zest	12
Bosc pear frangipagne galette, thyme caramel, whipped crème fraiche	11
Valrhona chocolate pot de crème, cocoa nib crumble with rose-scented macaron	11
Chai crème brûlée with palmier cookie	11
Cara cara-Champagne granita with huckleberry sorbet	8

liquid finish

Tonight, we suggest concluding your evening with a dram of Grand Marnier Cuvée 1880. 48
A blend of super premium Grand Champagne XO Cognacs, aged up to 60 years resulting in fine Cognac notes & wild tropical orange parfum. This lovely liqueur is amber & copper in color with rich aromas of hazelnut & dried apricot. A fantastic sipper and celebration of La Belle Époque.