

foreigncinema

desserts, march 8th, 2018

hand selected cheeses

cranberry-walnut bread, roasted almonds, house crackers

- Oma** with Seka Hills honey **Vermont** 9
Raw cow's milk, soft, washed rind, notes of cultured butter, roasted nuts
- Garrotxa** with quince membrillo **Spain** 9
Goat's milk, semi-firm, milky, delicate, mildly herbal with a hint of hazelnut
3 oz. glass of Foradori Teroldego, Trentino, Italy 2015 9
- Winter Woolly** with candied persimmon **Missouri** 9
Sheep and cow's milk, soft, bloomy rind, sweet, earthy, and mushroomy
- Chiriboga Blue** with Moro blood orange marmalade **Germany** 9
Cow's milk, firm, rich, dense, and buttery with flavors of sweet cream and grass

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

our desserts

- Chocolate pavé, crème fraîche, brûléed cara-cara, almond caramel croquant 11
- Chèvre cheesecake, coconut streusel, caramelized pineapple, fresh lime zest 12
- Meyer lemon & thyme crème brûlée with palmier cookie 11
- Valrhona chocolate pot de crème, cocoa nib crumble with Earl Grey macaron 11
- Strawberry-rhubarb pavlova, rose-scented cream, burnt honey, puffed amaranth 12
- Hibiscus-Meyer lemon granita with apple cider sorbet 8

liquid finish

- Tonight, we suggest concluding your evening with a dram of Smooth Ambler's Contradiction. 18
A blend of a two year aged wheated bourbon and a nine year aged high-rye bourbon made in West Virginia, the final product shows notes of all four grains in the blend, corn, rye, wheat and malted barley. The deep copper color belies the heavy spice on the first sip and pleasant notes of vanilla and new oak with a surprisingly dry finish.