

foreigncinema

desserts, april 10th, 2018

hand selected cheeses

cranberry-walnut bread, roasted almonds, house crackers

- Goldette** with Seka Hills honey **Tomales, CA** 9
Raw cow's milk, creamy, earthy aroma and buttery tang
- 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
- Berkswell** with Bergamot preserves **England** 9
Raw sheep's milk, firm, sweet, nutty, with a tangy finish
- Blue Horn** with Moro blood orange marmalade **Oregon** 9
Cow's milk blue, firm, rich, buttery, soaked in a blend of Merlot, Syrah and Zinfandel

\$17 for two / \$26 for three / \$32 for a full cheese board of all four

our desserts

- Ricotta ice cream profiteroles, huckleberry coulis, preserved lemon, candied pistachio 11
- Petite chocolate banana cream pie, crème fraîche, graham cracker 12
- Apple crostata, mascarpone ice cream, tart cherry sauce, almond croquant 11
- Crème caramel, cara cara orange, malted boba puff 11
- Coconut tres leches cake, dulce mousse, strawberries, toasted coconut 12
- Tangelo granita with blood orange sorbet 8

liquid finish

- Tonight, we suggest concluding your evening with a dram of Meletti Sambuca. 10
Crisp, with flavors of cracked pepper, anise seed and licorice with a toffee-like sweetness, hints of meadow flowers and a long finish. Served chilled, with three coffee beans.