

foreigncinema

desserts, november 6th, 2017

hand selected cheeses

cranberry-walnut bread, roasted almonds, house crackers

Adair with plum jam Connersville, IN	9
Raw organic cow's milk, semi soft, rich, buttery	
<i>3oz glass of the Mongeard-Mugneret Savigny-lès-Beaune, 'Les Narbantons' 1er Cru, Burgundy 2014</i>	14
Ovelha Amanteigado with Medjool dates <i>Portugal</i>	9
Raw sheep's milk, soft, sour, tangy, herbaceous finish	
Winter Woolly with fig preserves Weston, MO	9
Raw cow, goat, sheep blend; ripe! triple crème!	
Buff Blue with Seka Hills honey <i>Tomales, CA</i>	9
Raw buffalo's milk, firm, smokey, earthy, blue undertones	
<i>\$16 for two / \$25 for three / \$30 for a full cheese board of all four</i>	

our desserts

Pumpkin mousse, chocolate shell, toasted marshmallow, bourbon ice cream, pepita brittle	11
Chèvre cheesecake, pomegranate, oat streusel, cranberry gastrique	12
Apple pie, crème fraîche ice cream, brown butter caramel, rosemary pecans	12
Valrhona chocolate pot de crème, cocoa nib crumble with fennel seed biscotti	11
Popcorn-scented crème brûlée with caramel shortbread cookie	11
Meyer lemon granita with Concord grape sorbet	8

liquid finish

Tonight, we suggest concluding your evening with a dram of Pierre Ferrand 1840 formula cognac. This highly-awarded 1er Cru Cognac from Grande Champagne is an attempt to recreate the flavor of pre-phylloxera Cognac. Slightly higher in proof and retaining more of it's flavorful oils than most, it provides lovely fruit and acacia notes with great structure.	14
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