

foreigncinema

tuesday, november 23, 2021

dessert menu

Pumpkin chèvre cheesecake, graham crust, pomegranate, cranberry sauce, tuile, marshmallow fluff	14
Ginger cake, sautéed apples, apple cider glaze, English hard sauce	12.5
Butterscotch pot de crème, dark caramel sauce, whipped crème fraîche	14
Birthday cake! Layered chocolate cake with vanilla-bourbon buttercream & hazelnuts	14
Pomegranate granita, pineapple sorbet	8.5
Warm trio of chocolate chip cookies, flaky sea salt	10
Affogato: scoop of vanilla bean ice cream with a double espresso shot, biscotti	10
Affogato "Corretto": scoop of vanilla bean ice cream, amaro nonino, biscotti	12.5

cheese plate

Sofia, Atika, Leo, Chiriboga blue	20
<i>Indiana lush goat's milk, Tomales sheep & goat's milk, Paso robles sheep, Bavarian blue</i> fruit preserves, avocado honey, almonds, sourdough wafers	

Montenegro 12

Bittersweet orange, herbal, spiced, citrusy

Espresso Martini 16

Choice of vodka or gin, Grand Coffee espresso shot, crème de cacao

Amaro Trio 21

The Herbal, The Bitter, The Smoky *1 oz each*

Fernet Branca herbal, electric notes of anise, bitter orange, citrus, saffron, spice, mint

Carpano Botanic citrus fruits, plantain trees, hint of barley

Borghetti Espresso Liqueur robust espresso, alluringly smoked, bittersweet