

foreigncinema

saturday, october 17, 2020

dessert

| | |
|---|------|
| Birthday cake, layers of German chocolate, mocha buttercream, coconut filling | 14 |
| Crème caramel, snickerdoodle cookie | 12 |
| Shortcake, coastal strawberries, fluffy crème fraîche, raspberry coulis | 13 |
| Sonoma canteloupe granita with blackberry sorbet | 8 |
| Affogato: big scoop of Tahitian vanilla bean ice cream with a double espresso shot | 8.5 |
| Affogato "Corretto": big scoop of Tahitian vanilla bean ice cream, Espresso Liqueur | 12.5 |

cheese board

| | |
|---|----|
| Kenne, Hamilton, Fourme d'Ambert | 18 |
| <i>Tomales Bay goat's milk, Sonoma raw cow's milk, French raw cow's milk</i> | |
| Fruit preserves, dates, avocado blossom honey, toasted almonds, grilled bread | |

liquid finish

| | |
|--|----|
| Nutcracker Martini | 17 |
| Meletti amaretto, crème de cacao, vodka, Irish cream, shaved nutmeg | |
| Heiwa Shuzo 'KID' Hiyaoroshi Sake, Wakayama, Japan | 15 |
| Made specifically for the season of autumn, this refreshing namazume sake showcases decadent aromas of red apple, persimmon and baked banana | |
| Amaro Trio: The Herbal, The Bitter, The Smoky <i>1 oz each</i> | 21 |
| Fernet Branca herbal, electric notes of anise, bitter orange, citrus, saffron, spice, mint | |
| Carpano Botanic citrus fruits and plantain trees, hint of barley | |
| Borghetti Espresso Liqueur robust espresso, alluringly smoked, bittersweet | |