

foreigncinema

wednesday, september 21, 2022

Trio of warm chocolate chip cookies, silver leaf	10
Bosc pear Tarte Tatin, flakey puff pastry, bourbon ice cream, caramel, sugar tuile	14
Passionfruit semifreddo, fresh passionfruit, marshmallow fluff, shortbread crumble	14
Éclair au chocolat, Valrhona chocolate mousse, raspberry, peanut brittle	13
Birthday Cake	14.5
a slice of vanilla layer cake, strawberry buttercream, strawberry coulis	
Butterscotch pot de crème, whipped crème fraîche, caramel, sea salt	14
Oro blanco granita with plum sorbet	8
Affogato: scoop of vanilla bean ice cream with a double espresso shot, biscotti	11
Affogato "Corretto": scoop of vanilla bean ice cream, Pedro Ximenez sherry, biscotti	13

cheese plate

Quadrello / Seascape / Point Reyes Original Blue	22
<i>Italian buffalo's milk / California cow & goat's milk / cow's milk</i>	
Fruit preserves, Clark family honey, toasted almonds, buckwheat crackers	

liquid finishes

Foreign Cinema's Amaretto	14
House digestif with fig, tropical, vanilla notes; served with currant-almond biscotti	
Espresso Martini	17
Copalli barrel-aged rum, Alchemist coconut essence, Grand Coffee espresso shot, house-made amaretto	
California Love	60
1 oz each expression of Germain Robin brandy	
Aged 7 years toasted oak gives light accents of cinnamon and brown sugar.	
XO select barrel delicate ginger, pink peppercorn, cinnamon, walnut and chocolate	
Single Barrel sweet stonefruit, honeyed flavor across the mid-palate, with warm baking spices	

