

foreigncinema

tuesday, february 7, 2023

Trio of warm chocolate chip & tahini cookies, sea salt & gold leaf	13
Profiteroles: Valrhona chocolate ice cream, white chocolate mousseline, berry coulis, peanut brittle	13
Poached bosc pear, prosecco sabayon, chantilly cream, citrus lace tuile, candied pecans	13
Meyer lemon tart, graham crust, lavender meringue, huckleberry sauce	14
Butterscotch pot de crème, whipped crème fraîche, lemon shortbread cookie	12
Slice of honey cake, crème fraîche, orange caramel, blood orange suprêmes	14.5
Mandarin granita with pomegranate sorbet	8.5
Affogato: scoop of vanilla bean ice cream with a double espresso shot, biscotti	12
Affogato "Corretto": scoop of vanilla bean ice cream, Pedro Ximenez sherry, biscotti	14

cheese plate

Herbs de chevre / Ewereka / Caveman Blue <i>goat's milk / sheep's milk / raw cow's milk</i>	22
Fruit preserves, Clark family honey, toasted almonds, buckwheat crackers	

liquid finishes

<i>Espresso Martini</i>	
Copalli barrel-aged rum, Liquid Alchemist coconut essence, Grand Coffee espresso shot, Amaretto	17
<i>Faccia Brutto Nocino</i>	
Small-batch and highly sought after, this nocino is made with foraged green walnuts	14
<i>California Love</i>	
1 oz each expression of Germain Robin brandy	60
Aged 7 years toasted oak, light accents of cinnamon and brown sugar	
XO Select Barrel delicate ginger, pink peppercorn, cinnamon, walnut and chocolate	
19yr Single Barrel Pinot Noir stone fruit, honeyed flavored mid-palate, with warm baking spices	