

foreigncinema

saturday, april 13th, 2019

desserts

Caramelized banana crêpe, peanut butter chocolate sauce, coconut cream	10
Chocolate whoopie pie, vanilla bean buttercream, strawberries, coffee caramel sauce	11
Alexandre Farms milk panna cotta, warm chocolate chip & snickerdoodle cookies	11
Carrot cake, pistachio, cream cheese mousse, ginger honey gastrique, toasted oats	10
Valrhona chocolate pot de crème, chantilly, cocoa nibs, sesame financier	12
Meyer lemon-sage granita with jasmine green tea sorbet	9

cheese duo

Adarré / St. Stephen's

16

Franco-Basque sheep & goat's milk / New York cow's milk

Medjool dates, Seville orange marmalade,
black sesame wafers, artisanal bread, almonds

sweet dreams boulevardier

Rye whiskey, Italian amaro, aromatized wine, chocolate bitters 12

fini

We suggest concluding your night with a dram of Cadenhead Classic Rum. 15

This lovely pour comes to us from Scotland's oldest independent bottler.

A perfect example of an English blended rum, using their incredible stock of old Demeraras, aged between 5–10yrs; this particular blend has rums from Guyana,

Barbados, Jamaica, Panama & Trinidad. Heady notes of rich caramel sugars, intense dark fruits, and a nice bit of spice — we recommend adding a drop of water.