

# foreigncinema

sunday, may 12th, 2019

## desserts

Caramelized banana crêpe, jasmine chocolate sauce, coconut cream	10
Chocolate & mint ice cream sandwich, candied cocoa nibs, Earl Grey crème fraîche	11
Champagne rhubarb, strawberry sorbet, cream cheese mousse, brown sugar oats	10
Olive oil cake, cherry compote, whipped orange mascarpone, pistachio	11
Valrhona chocolate pot de crème, chantilly, sesame financier, raspberry macaron	11
Meyer lemon & chocolate mint granita with mulberry sorbet	9

## cheese selection

<b>Maggie's Wheel / Ossua Irraty</b>	18
<i>Massachusetts raw cow's milk / French sheep's milk</i>	
Medjool dates, marmalade, sesame wafers, almonds, levain	

## key lime martini

Limoncello, vanilla liqueur, key lime syrup, coconut cream, graham cracker rim	13
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## sweet dreams sidecar

Argonaut American brandy, fresh lemon, rich simple syrup	12
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## liquid finish

<i>Conclude the evening with Kamoizumi "Red Maple" 2-Year Aged Namazume</i>	18
This very unique brew combines the vibrancy of an unpasteurized sake with the depth and complexity of one with age. This young nihonshu from Hiroshima was pasteurized once then left to develop aromas of dried figs, cocoa bean and coconut water over two years time. Red Maple is a fantastic sipping sake served neat and chilled; delivering a crisp and refreshing texture paired with a silky, flavorful finish.	