

foreigncinema

tuesday, may 15th, 2018

desserts

Valrhona chocolate-Earl Grey scented pot de crème, cherry biscotti, candied cocoa nibs	12
Caramel ice cream profiteroles, chocolate-stout sauce, sea salt, hazelnut-cocoa nib brittle	11
Coconut tres leches cake, dulce mousse, strawberries, toasted coconut	11
Buttermilk semifreddo, honeycomb candy, pineapple, bay laurel cream	10
Rose meringue, Champagne rhubarb, lemon sorbet, candied pistachio	11
Blood orange granita with passionfruit sorbet	8.5
Today's fruit selection: strawberries, blueberries, cherries	9

hand selected cheese trio

Brebidoux / Casatica di Bufala / Bellamy Blue	17
<i>Swiss raw sheep's milk, Northern Italian buffalo's milk, Tennessee raw cow's milk</i>	
Séka Hills honey, kumquat marmalade, membrillo	
Sesame crackers, artisanal bread, almonds	

a goodnight boulevardier

Rye whiskey, Italian Amaro, aromatized wine, chocolate bitters	12
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fini

We suggest concluding your evening with a dram of Rémy Martin 1738 Accord Royal Cognac. Blended only from fruit from Grande Champagne and Petit Champagne, this rich Cognac is aged in Limousin oak and provides notes of butterscotch, intense fruit and balanced spice.	22
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