

# foreigncinema

sunday, june 9th, 2019

## desserts

Cherry tart, chicory-chocolate sauce, candied almond crumble, olive oil ice cream	11
Rose geranium ice cream sandwich, peach caramel, mascarpone, oat crumble	11
Rhubarb cake, strawberry sorbet, candied coriander, coconut cream, mint	10
Alexandre farms milk panna cotta, blueberry compote, basil, 'Oreo' cookies	11
Valrhona chocolate pot de crème, candied cocoa nibs, rye shortbread cookie	11
Peach & rose granita with lemon verbena sorbet	9

## cheese selection

<b>Brique Cendrée / Chiriboga Blue</b>	18
<i>French goat's milk / German cow's milk</i>	
Medjool dates, guava preserves, sesame wafers, almonds, levain	

## liquid finish

*may we suggest a nightcap?*

<b>key lime martini</b>	
Limoncello, vanilla liqueur, key lime syrup, coconut cream, graham cracker rim	13

<b>sweet dreams sidecar</b>	
Argonaut American brandy, fresh lemon, rich simple syrup	12

*Conclude the evening with a pour of Murai Family Nigori Genshu* 11

For nearly two hundred years, Momokawa Brewery has been crafting fantastic sake in Aomori Prefecture, the northernmost tip of Honshu island. This sophisticated sipper is bold and robust which balances the cloudy nigori lees and sweet, silky coconut essence.

Its decadent, yet refined texture leads to a vanilla bean and caramelized sugar finish.

*Perfect with the pot de crème!*