

foreigncinema

sunday, october 7th, 2018

desserts

Jasmine Pavlova, raspberry sorbet, blackberries, coconut cream, mint	12
'PB & J': peanut butter brioche, grape sorbet, whipped crème fraiche, peanut brittle	12
Rose geranium-scented crème brûlée, Mexican wedding cookie	11
Valrhona chocolate pot de crème, cocoa nibs, chocolate crinkle cookie	12
Caramel apple tart, ginger gastrique, candied pecans, vanilla bean ice cream	11
Mixed berry granita with peach sorbet	9
October fruit selection: blackberries, raspberries, Mission figs	9

cheese duet

Snowdrop & Red Witch

Colorado goat's milk, Swiss raw cow's milk

Séka Hills honey, balsamic fig preserves

Sesame crackers, artisanal bread, almonds

16

sweet dreams boulevardier

Rye whiskey, Italian amaro, aromatized wine, chocolate bitters

12

fini

We suggest concluding your evening with a dram of Plantation 5yr Barbados Rum.

13

This 'Old Artisanal' style rum is double-aged following a traditional 18th century method — beginning in bourbon barrels, aged in the Tropics, then finished in Pierre Ferrand Cognac barrels at their estate in France. The complex flavors that develop as a result include fruits, baked biscuits, pipe tobacco, and candied nuts.