

foreigncinema

sunday, november 4th, 2018

desserts

Jasmine Pavlova, coconut-key lime sorbet, mango, pineapple, mint	12
Red wine poached Bosc pear, cardamom sabayon, pomegranate, honey ice cream	11
Pineapple-sage scented crème brûlée, ginger cookie	11
Caramel apple tart, cranberry gastrique, candied walnuts, vanilla bean ice cream	11
Valrhona chocolate pot de crème, cocoa nibs, chocolate crinkle cookie	12
Plum granita with black currant-vanilla sorbet	9
Autumn fruit selection: Mountain Rose apples, black Mission figs, Fuyu persimmons	9

cheese duet

Maia & Fourme d'Ambert

<i>Oregon cow's milk, blue French cow's milk</i>	
Séka Hills honey, balsamic strawberry preserves	16
house crackers, artisanal bread, almonds	

sweet dreams boulevardier

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

<i>We suggest concluding your evening with a dram of Diplomatico Reserva Exclusiva.</i>	12
This Venezuelan rum is not only highly awarded in the spirits world, it's also a house favorite! Copper pot distilled from both sugarcane honey and molasses then aged for up to 12 years in ex-bourbon casks gives this delightful sipper notes of maple, brown sugar, toffee, and bright citrus.	