

foreigncinema

friday, january 14th, 2022

oysters*

	EACH	HALF	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B. CN</i>)	4.5	27	54
Chelsea Gem (<i>Washington</i>)	4	24	48
Fanny Bay (<i>B.C., CN</i>)	4.5	27	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	27	54
Kumiai (<i>Baja, MX</i>)	3.75	22.5	45
Kumamoto (<i>Baja, MX</i>)	4.75	28.5	57
Kusshi (<i>Deep Bay, British Columbia</i>)	4	24	48
Royal Miyagi (<i>B.C.</i>)	4.5	27	54
St. Simone (<i>Shippagan, New Brunswick, CN</i>)	4.5	27	54

shellfish*

	FOUR	EIGHT	DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	24	36
	HALF	WHOLE	
Dungeness Crab (<i>SF</i>)	35	70	
Maine Lobster (<i>Maine</i>)	40	80	
	Royale	Imperiale	
Today's best selection of shellfish & oysters mussels, clams, crab, prawns, oysters, ceviche	75	155	

caviar service*

Tsar Nicoulai Estate .5 oz. served with papadum & crème fraîche	50
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Tonight we are featuring *Castell'In Villa, Chianti Classico, Tuscany, Italy 2017* \$15/glass or \$40/carafe
Nestled in the rolling hillsides of Tuscany, Italy, this producer makes wines largely from native grapes. Sangiovese is their specialty. The wines are aged in a traditional method of large old oak casks. 2017 was a warm vintage, making powerful wines that pair with heartier food.
Pair with the 6-spiced duck breast

urban picnic*

Warm Mediterranean mixed olives	7.5
Warm brandade: whipped salt cod, potatoes, green chilies, garlic; house escabeche, toasted bread	16
Santa Barbara salmon gravlax, Valencia oranges, marinated beets, crème fraîche, caviar, herbs, flower petals, crostini	22
Warm fromage d'Affinois, baked in radicchio leaf, persimmon aillade, baguette toast, crudité	16

premieres*

Soup: aromatic Roman style brodo, shiso, Keffir lime, lemon grass, red quinoa	11
January chicories: castelfranco, rosalba, Lucia, green goddess, French radishes, Piave shower, sunflower seeds	14.5
Martin's arugula, Mt. Rose apples, toasted walnuts, Roquefort, aged sherry dressing, saba	14.5
Dungeness crab & citrus salad, Moro blood oranges, cara caras, watermelon radish, Berbere spices, fennel, papadum	22
Pacific hamachi sashimi, ruby grapefruit, yuzu jus, tobiko, serrano chilies, avosabi, wakame, daikon sprouts	23
Sirloin steak tartare, fresh horseradish sauce, farm egg, red wine dressing, capers, fried rosemary, sage, waffled potatoes	20
Grilled Monterey Bay calamari, chermoula, aioli, chili oil, breadcrumbs, cilantro	17
Antipasto: thinly sliced Kurobata pork lonza, truffled burrata, Gill's Golden squash, Egyptian dukkah, pink lemon	20

main features*

Sea scallops, Alaskan true cod, mussels, clams, robust Maine lobster broth, new potatoes, aromatics, aioli, grilled levain	38
Orrechiete pasta, black chanterelles, wild nettles, delicata squash, fresh ricotta, Reggiano, basil, breadcrumbs	28
Porcini risotto galettes, Brussels, trumpet mushrooms, roasted cauliflower, romesco, picholine tapenade, garnet yam frites	30
Sesame fried chicken, Madras curry, marinated chickpeas, crunchy cabbage, fragrant herbs, spiced honey, zoug	28
Double cut heritage pork chop, Tunisian spices, Meyer lemon, Umbrian farro, grilled baby kale, Pecorino-herb salsa, parsnips	34
6-spiced duck breast, Murcott Mandarins, truffled white bean purée, tardivo, hazelnuts, quacklins, caramel-duck jus	38
Grilled coffee-rubbed bavette steak, Savoy spinach, chimichurri, cranberry shell beans, poblanos, Spanish red onions	36
Grilled 14oz dry aged Akaushi rib-eye steak served with the above accompaniments	68

Ibérico pork chicharrónes, harissa dust, sea salt, fresh lime 5.5
Edible Schoolyard bread, our cultured butter, sea salt 5.5

Film: *All That Jazz, 35mm, 1979, Bob Fosse*

* Notice: The consumption of raw or undercooked seafood or shellfish, poultry, eggs, or meat, may increase your risk of food borne illness.

Corkage fee: \$40 per 750ml bottle, Magnum corkage \$60; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.

A 6% charge is being applied to each check for San Francisco city mandates.