

foreigncinema

wednesday, october 13th, 2021

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>Miramichi Bay, N. B. CN</i>)	4.5	/	27	/	54
Blue Pool (<i>Lilliwaup, WA</i>)	3.5	/	21	/	42
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Kumamoto (<i>Pt. Reyes, CA</i>)	4.5	/	27	/	54
Kumiai (<i>Baja, MX</i>)	3.5	/	21	/	42
Marin Gem (<i>Point Reyes, CA</i>)	3.5	/	21	/	42
Marin Miyagi (<i>Tamales Bay, CA</i>)	3.75	/	22.5	/	45
St. Simone (<i>Shippagan, New Brunswick</i>)	4.5	/	27	/	54

shellfish*

	FOUR	/	EIGHT	/	DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/	24	/	36
	HALF				
Maine Lobster	40				
Dungeness Crab	40				
	caviar service*				
Tsar Nicoulai Estate .5 oz. served with papadum & crème fraîche	40				
	ROYALE IMPERIALE				
Plateau de Fruits de Mer <i>Today's best selection of shellfish & oysters</i>	75	/	170		

Tonight we are featuring Calabretta, Nerello Mascalese, Sicilia, Italy 2011 \$19/glass or \$55/carafe

Calabretta grows their grapes from the slopes of Mount Etna, an active volcano. These vineyards are at the risk of being lost if there is an eruption. In describing the native grape, Nerello Mascalese, it's like taking pinot noir and teaching it Italian. So a little bigger & drier. This producer has championed old vineyards and the tradition of long aging in botti (large wooden vats).

Pair with Garganelli pasta

urban picnic*

Warm Mediterranean mixed olives	7.5
Lavender scented goat cheese baked in a radicchio leaf, flame grapes, crudité, endive, baguette toasts	16
Provençale brandade: whipped salted cod, Yukon potatoes, garlic, house pickles, toasted bread	17
Santa Barbara salmon gravlax, potted smoked trout, crème fraîche, caviar, pickled onions, capers	20

premieres*

Soup: Autumn white vegetable velouté, Périgord truffle whip	11
Martin's arugula, Asian pear, toasted almonds, Mezzo Secco, sherry vinaigrette, saba	14
Half Moon Bay lettuces, marinated beets, toasted walnuts, Penny Royal Laychee crouton	14
Hawaiian ahi poke, ponzu, avocado, habanero, lime, cilantro, taro chips	20
Beef sirloin carpaccio, horseradish sauce, fried rosemary, sage, onion rings	18
Beefsteak tomatoes, cucumbers, hummus, harissa vinaigrette, Mt Vikos feta, herbs, dukkah	16.5
Plancha! Monterey Bay calamari, Oaxacan mole rojo, chickpeas, aioli, lime, tortilla chips	18

main features*

Seared sea scallops, roasted fingerlings, wilted escarole, artichokes, olivada, citrus Champagne gastrique	39
Garganelli pasta, chanterelle mushrooms, zucchini, cherry tomatoes, Reggiano Parmesan, herbed breadcrumbs	28
Saffron risotto galettes, spiced lentils, babaganoush, quinoa tabouleh, zhoug, toum, Egyptian meshweya	28
Sesame fried chicken, Madras curry, spiced cabbage slaw, smoky chickpeas, pimentón mayo, kishmish, spiced honey	28
Peppercorn duck breast, French butter pear, truffled cranberry bean purée, wilted endive, red wine butter, hazelnuts, quacklins	36
Double cut heritage brined pork chop, grilled kale, corno d'toro peppers, Tuscan farro, pecorino salsa	34
Grilled coffee-cocoa nib rubbed bavette steak, Early Girl tomatoes, white shell beans, grilled radicchio, salsa yerba y ajo	36
Grilled, dry-aged Akaushi rib-eye steak, with above accompaniments	67

Périgord truffle service	20
House-cured local anchovies in extra virgin olive oil	6
Ibérico pork chicharrónes, harissa, fresh lime	5
Edible Schoolyard sourdough bread, our cultured butter, sea salt	5

Film: 'Butch Cassidy and the Sundance Kid', 1969

* 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.