

foreigncinema

tuesday, november 23th, 2021

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>Miramichi Bay, N. B. CN</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Kumamoto (<i>Baja, MX</i>)	4.5	/	27	/	54
Kumiai (<i>Baja, MX</i>)	3.75	/	22.5	/	45
Kusshi (<i>Deep Bay, British Columbia</i>)	4.5	/	27	/	54
Marin Gem (<i>Point Reyes, CA</i>)	3.75	/	22.5	/	45
Marin Miyagi (<i>Tomales 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 (<i>Maine</i>)	40				
	caviar service*				
Tsar Nicoulai Estate .5 oz. served with papadum & crème fraîche	45				
	ROYALE IMPERIALE				
Plateau de Fruits de Mer <i>Today's best selection of shellfish & oysters</i>	75	/	170		

Tonight we are featuring Alegre Valgañón, Rioja, Spain 2019 \$16/glass or \$42/carafe

Located in northern Spain, the region of Rioja has stood the test of time. These vineyards are at high altitude, providing a break from the surrounding high temperatures. Though influenced by Bordeaux, this region has stuck with tradition, making it's spicy wines with the native grapes of Garnacha and Tempranillo.

Pair with the heritage pork chop

urban picnic*

Warm Mediterranean mixed olives	7.5
Lavender scented goat cheese baked in a radicchio, toasted walnuts, crudité, endive, baguette toasts	17
Provençale brandade: blended salt cod & Yukon potatoes with garlic, house pickles, toasted bread	17
Santa Barbara salmon gravlax, ruby grapefruit, caviar, Penny Royal Laychee, crème fraîche, pickled onions, capers	20

premieres*

Soup: winter vegetable velouté, truffle oil, fine herbs	11
Martin's arugula, huckleberries, Mezzo Secco, toasted almonds, aged sherry dressing	15
Autumn Caesar: Italian Castelfranco chicories, shaved radish, pepitas, lime, anchovy, Manchego, tortilla chips	14
Hawaiian tuna poke, passion fruit ponzu, taro chips, avosabi, habanero, spring onions, tobiko, daikon, pickled cucumber	23
Beef sirloin carpaccio, Dijon sauce, fried herbs, winter crisps, pickled mustard seeds, cress	18
Marinated gold & Chioggia beets, Valencia oranges, hummus, ricotta salata, mint, dukkah, fried beets	17
Plancha! Local Monterey Bay calamari, aromatic Oaxacan mole rojo, shell beans, aioli, lime, tortilla chips	20
Hand pulled fresh mozzarella, shaved Fuyu persimmon, Ahmad's bresaola, lemon oil, coriander seed, fresh mint	18.5

main features*

Roman style seared Pacific swordfish, baby artichokes, salsa verde, aioli, silky Italian bean purée, tapenade	37
Trofie pasta, morel mushrooms, our ricotta, rabe, lemon, garlic, chili, breadcrumbs, Reggiano	28
Saffron risotto galettes, French caviar lentils, Futsu squash, King Trumpet mushrooms, chard, parsnip, olivada	30
Roasted za'atar chicken, Moroccan chickpea & sweet red pepper tagine, couscous, zoug, toum, labneh	28
Peppercorn duck breast, roasted Fuji apples, butter squash puree, currants, curly endive, hazelnuts, quacklins	36
Double cut heritage pork chop, smoky beans, cowboy onions, arugula, lime-red chile butter	34
Grilled coffee rubbed bavette steak, fried Kennebec potatoes, grilled kale, anchovy mayo, watercress, Cabernet jus	36
Grilled 6oz dry aged Akaushi Filet Mignon with the above accompaniments	62

House-cured local sardines in extra virgin olive oil	6.5
Ibérico pork chicharrónes, harissa, fresh lime	5.5
Edible Schoolyard sourdough bread, our cultured butter, sea salt	5

Film: Some Like It Hot; Marilyn Monroe, Tony Curtis, Jack Lemon, 1959

* 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.

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