Tonight we recommend the Massican, 'Avanti' Napa Valley 2016 $18/glass or $46/Carafe (500ml). Highly regarded local winemaker Dan Petroski vintages this beautiful wine blend of Friulano, Ribolla Gialla and a touch of Chardonnay; grown on the soils of Napa Valley. It is inspired by historic white wines from the hills of Friuli in Northeast Italy. This elegant wine displays notes of stone fruit, citrus blossoms & almond paired with a delicate, refreshing finish. 

Pair with the sea scallops

urban picnic:
Warm Mediterranean mixed olives  
Lavender baked goat cheese with Bronx grapes, radicchio, crudité, baguette toast  
Provençal bradade: whipped salt cod, Yukon potatoes, garlic; house pickled, griddled baguette toast  
Santa Barbara smoked salmon, farm egg, yellow wax beans, pickled onions, honey-mustard sauce, toast  
Antipasto: Andrew’s fresh pulled mozzarella, figs, heirloom melon, San Daniele prosciutto, herbs  

premieres:
Moroccan tomato bisque, chickpeas, harissa, minted yogurt  
Martin’s arugula, fresh strawberries, fava beans, seeds, sherry-honey dressing, Essex feta  
Heirloom tomato salad, sungolds, hummus, mint, dill, capers, romano beans, sweet paprika  
Pacific halibut ceviche, avocado, gazpacho verde, aji amarillo, scallions, taro whiskers  
Beef sirloin carpaccio, salsa verde, kettle chips, fresh horseradish, Piave shower, Tonda Iblea EVOO  
Plancha of Monterey calamari, romesco mole rojo, chickpeas, marjoram aioli, lime, tortilla chips  
Seared Padrón & Hog Island clams, garlic, chilies, cherry tomatoes, wine, breadcrumbs  

features:
Viking Island sea scallops, golden charneterelles, sweet corn, shaved fennel & orange salad, curiously scented beurre blanc  
Tofic pasta, tomatoes, sunburst squash, eggplant, Moroccan olives, sultana, ricotta salata, pine nuts  
Sesame fried chicken, Madras curry, Za’atar cucumber salad, avocado chutney, zhug, pickled radish  
4-peppercorn duck breast, flavor gnocchi pochez, levain crisps, radicchio, watercress, quaillins, rich ratatouille butter  
Heritage brined pork chop, grilled baby artichokes, roasted gypsy peppers, shelling beans, walnut-fug anchouade  
Snake River Waguwavette steak, Nardello peppers, rabe leaf, La Ratte fingerlings, Argentine salsa  
Dry aged Akaushi rib-eye steak with the above accompaniments  

Bernal Bakery sourdough country bread with our cultured butter  
Local house-cured anchovies, olivo nuovo  
Ibélico Chicharrones  

Please help us sustain and survive this unusual time by being mindful of the length of overall time spent at your table.

* Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. 
Corkage fee $40 per 750ml bottle, Magnum corkage $90; 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 mandate.