

foreigncinema

friday, october 16th, 2020

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>Miramichi Bay, N. B. CN</i>)	4.5	/	27	/	54
Capital Pacifics (<i>Spencer Cove, WA</i>)	4	/	24	/	48
Chesapeake Bay (<i>Maryland</i>)	4	/	24	/	48
Earthquake Bay (<i>Tomales Bay, CA</i>)	4.5	/	27	/	54
Hammersley Inlet (<i>Washington</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Kumamoto (<i>Humboldt</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay</i>)	4	/	24	/	48
Little Skookum (<i>Washington</i>)	3.75	/	22.5	/	45
Redwood Kumamoto (<i>Humboldt, CA</i>)	4.75	/	28.5	/	57
Saint Simone (<i>Saint Simone Bay, N.B. CN</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Summer stone (<i>Skunk Island, WA</i>)	4.5	/	27	/	54

shellfish*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/	24	/	36
	HALF				
Lobster (<i>Maine</i>)	40				
Dungeness crab (<i>Washington coast</i>)	38				
	ROYALE / IMPERIAL				
Plateaux des Fruits de Mer	72	/	165		
Today's best selection of shellfish & oysters					

caviar service*

Tsar Nicoulai Estate .5 oz. served with papadum & crème fraîche	40
	ROYALE / IMPERIAL
Plateaux des Fruits de Mer	72 / 165
Today's best selection of shellfish & oysters	

Tonight we recommend the Káli Kövek Juhfark 'Monoszló', Hungary 2017 \$14/Glass or \$37/Carafe (500ml)

Hungarian wine might not have been your first thought when you sat down for dinner tonight. We want to help change that. There's nothing not to love about this bottle. The white grape here is Juhfark and it is as amazing as it is impossible to pronounce. Made with great care, this noble wine has a lightly floral, rich nose then delights with mouthwatering citrus and balancing acidity and minerality. Pair with the American Heritage brined pork chop

urban picnic*

Warm Mediterranean mixed olives	7
Warm lavender scented goat cheese, wild huckleberries, crudité, baguette toasts	16
Provençal brandade: whipped salt cod, Yukon potatoes, garlic, house pickles, griddled bread	16.5
Santa Barbara smoked salmon, trout rillettes, grilled rye bread, cornichons, little salad	16
Fragrant melon, Chef Andy's Ibérico pancetta piana, fresh mozzarella, walnuts, Bergamot mint	20

premieres*

Soup: Early Girl tomato gazpacho, spiced oil	10
Radicchio, little gem, French butter pear, shaved fennel, shaves of Reggiano Parmigiano	14
Sungold cherry tomatoes, baby artichokes, Romano beans, hummus, with a fig, cherry, apricot, almond aillade	15
Pacific hamachi, sliced raw, trout roe caviar, radish, cucumber, umami sauce, scallions, daikon sprouts	18
Sirloin steak tartare, sieved farm egg, beet-horseradish sauce, caper salsa, salt & vinegar chips	18
Sardinian fregola, cooked with saffron, tomato, Hog Island mussels & clams, peppers, garlic, basil aioli	17
Plancha of Monterey Bay calamari, Oaxacan mole rojo, chick peas, marjoram aioli, tortilla chips, lime	17

features*

Seared sea scallops, Valencia orange supremes, radicchio, yellow beans, fennel, olivada, curiously scented beurre blanc	33
Capellini pasta <i>al pomadorini</i> , sweet 100's, sunburst squash julienne, pangrattato, Piave, red Fresno chilies, house ricotta	25
Madras curry sesame fried chicken, French lentils, cumin, couscous, chickpeas, kale, cucumber raita, harissa	27
Peppercorn duck breast & confit leg, roasted Alexandria grapes, endive, quacklins, silky truffled bean purée, frisée	32
American Heritage brined pork chop, Tuscan farro with green chilies, <i>Corno di Toro</i> peppers, pecorino salsa	32
Grilled Wagyu bavette steak, heirloom tomatoes, arugula, fresh white beans, anchovy mayo	36
Dry aged Akaushi rib-eye steak with above accompaniments	68

Ibérico pork chicharrónes, harissa & lime 5

Bernal Bakery organic sourdough bread, house-made cultured butter 4.5

House-cured Monterey Bay sardines in extra virgin olive oil 6

The Foreign Cinema Cookbook, Chef Signed 30.00

City Health Mandate Limits a Two Hour Length of Time at Your Table. Thank you. Your cooperation is appreciated.

* 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 \$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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