

foreigncinema

saturday may 1st, 2021

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B. CN</i>)	4.5	/	27	/	54
Chelsea Gem (<i>Washington</i>)	3.5	/	21	/	42
East Point (<i>Virginia</i>)	3.75	/	22.5	/	45
Fanny Bay (<i>Vancouver Island, BC</i>)	3.5	/	21	/	42
Grassy Bar (<i>Morro Bay, CA</i>)	4	/	24	/	48
Kumamoto (<i>Humboldt, CA</i>)	3.5	/	21	/	42
Kumiai (<i>Baja, MX</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, British Columbia</i>)	3.5	/	21	/	42
Miyagi (<i>Point Reyes, CA</i>)	4	/	24	/	48
Redwood Kumamoto (<i>Humboldt, CA</i>)	4.75	/	28.5	/	57
Saint Simone (<i>Saint Simone Bay, N.B. CN</i>)	3.5	/	21	/	42
Spin Drift (<i>MA</i>)	3.5	/	21	/	42

shellfish*

	FOUR	/	EIGHT	/	DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/	24	/	54
Maine lobster (<i>Maine</i>)	40				
Dungeness Crab (<i>Santa Cruz</i>)	38				
caviar service*					
Tsar Nicoulai Estate .5 oz. served with papadum & crème fraîche	40				
	ROYALE		IMPERIAL		
Plateau des Fruits de Mer Today's best selection of shellfish & oysters	75	/	170		

Tonight we recommend the *Domaine de Beudon 'Schiller' Rosé, Valais, Switzerland 2009 \$24 a glass or \$64/Carafe (500ml)*

Nothing about this rosé will be what you expect, in fact calling it a rosé seems incorrect. A blend of three grapes, Pinot Noir, Gamay and the native Swiss varietal Fendant, this is really a light red. Its aromas and flavors will also be unexpected, with deep, earthy notes, but floral with something to the finish that is nearly ineffable. A rosé by name, but something all its own.

Pair with heritage pork chop

urban picnic*

Warm Mediterranean mixed olives	7
Lavender scented goat cheese, Albion strawberries, olivada, endive, crudité, baguette toasts	16
Provençal brandade: blended salt cod, Yukon potatoes, garlic, house pickles, griddled bread	17
Santa Barbara smoked salmon, pickled onions, herb salad, crème fraîche, caviar	18
Plancha! Monterey calamari, Oaxacan mole, chickpeas, marjoram aioli, cilantro	17

premieres*

Roasted mushroom and root vegetable purée, mock Boursin toast	10
Ouroboros farms baby lettuces, sherry vinaigrette, toasted almonds, Manchego	14
Martin's arugula, San Danielle prosciutto, hand-pulled mozzarella, shaved veggies, garbanzos, herb vinaigrette	15
Blood oranges, avocado, marinated beets, Egyptian dukkah, citrus vinaigrette, mint, Mt. Vikos feta	16.5
Ceviche: Pacific kampachi, calamansi lime, coconut milk, red onions, cilantro, habanero, taro chips	20
Venetian beef carpaccio with lemony tonnato, fried parsnip peels, horseradish root shower, shaved Dutch Gouda	18
Steamed Hog Island clams, mussels, smoky bacon, lager broth, garlic torn croutons, fines herbs	17
Charcuterie Board: lonza, pâté de campaña, duck prosciutto, rich duck liver mousse, our grain mustard, cornichon, preserves	26

main features*

Seared Hawaiian ahi, local asparagus, fingerling potatoes, tapenade, lobster gastrique	38
Trofie pasta, English peas, asparagus, mint, lemon, pangrattato, Reggiano	26
Sesame fried chicken, Madras curry, Moroccan cauliflower, crunchy cabbage-apple-slaw, kishmish, ras honey	27
Peppercorn duck breast, tart cherries, fava purée, rich pâté toast, cara cara, endive salad, cassis	32
Grilled heritage pork chop, kale, snap peas, corn meal spaetzle, fig-walnut aillade, grilled lemon	34
Snake River Wagyu bavette steak, grilled broccoli rabe, Italian butter beans, chimichurri, watercress	36
Dry aged, Akaushi rib-eye steak, served with the above accompaniments	68

Edible Schoolyard Bread, house-cultured butter, sea salt	5
Ibérico pork chicharrónes, harissa & lime	5
House-cured Monterey Bay sardines in extra virgin olive oil	6

Movie: *There's Something About Mary*, 1998 35 mm

* 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.