

foreigncinema

monday, january 8, 2024

oysters*

	EACH	HALF	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B. CN</i>)	4.5	/ 27	/ 54
Capital Gems (<i>Harstine Isl East, WA</i>)	4	/ 24	/ 48
Fat Bastard (<i>Willapa Bay, WA</i>)	4.5	/ 27	/ 54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/ 27	/ 54
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/ 24	/ 48
Oishi (<i>Nahcotta, WA</i>)	4.5	/ 27	/ 54
Saint Simon (<i>Saint Simon Bay, N.B. CN</i>)	4	/ 24	/ 48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/ 27	/ 54

shellfish*

	FOUR	EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/ 32
Lobster (<i>Maine</i>)	45	/ 90
Dungeness Crab (<i>WA</i>)	40	/ 80
Plateaux de Fruits de Mer	ROYAL	IMPERIAL
<i>Today's selection of steamed & raw shellfish</i>	80	/ 180

caviar*

<i>served with papadum & crème fraîche</i>	
Tsar Nicoulai Golden Osetra .5 oz.	75
Tsar Nicoulai Estate .5 oz.	55

Tonight we are featuring DuMol, Syrah, Russian River Valley, 2015 \$19/glass or \$51/carafe

DuMol makes wines from some of the most idyllic vineyards on the Sonoma Coast. Many are high atop wild mountainsides, blanketed in fog, surrounded by redwoods and populated by mountain lions. To their credit, Dumol hold back some of their wines and release them with a little bit of age, when they can be enjoyed with the added complexity that aging can bring.

Pairs well with the five-spice duck breast

urban picnic*

Warm Mediterranean mixed olives	7.5
Lavender-scented baked goat cheese, escarole, raspberry, vegetable crudité, baguette crostini	19
Brandade: Whipped salt cod, Yukon potatoes, garlic, green chilies, house pickles, baguette toasts	21
Santa Barbara smoked salmon, trout caviar, crispy fingerlings, chervil, curried crème fraîche, buckwheat crackers	23
Hedgehog mushroom toast: fontina cheese, charred cippolini onion, walnut aillade, Calabrian chili, Acme levain	22

premieres*

Spiced green lentil soup, crème fraîche	11.5
Brokaw kiwi & feta salad, arugula, Persian cucumber, red onion, za'atar vinaigrette, spiced pepitas, Essex feta	15.5
Sonoma mixed chicories, Satsuma mandarin purée, harissa fried almonds, croutons, ricotta salata	15.5
Smoked fingerling potatoes, celery root soubise, house cured guanciale, garlic confit, Manchego	19
Pacific tuna crudo, blood orange aguachile, jalapeno, avocado, jicama, pickled radish, trout roe	23
Beef sirloin tartare, Medjool date, pickled shallot, crispy lentils, caramelized onion aioli, guafrette chips	24
Plancha! Monterey Bay calamari, Oaxacan red mole, shelling beans, lime aioli, tortilla chips	23

main features*

Pacific swordfish, green garlic toum, Cara Cara oranges, crispy russets, roasted baby turnips, picholine tapenade	39
Sagne a pezze, butternut squash, broccoli rabe, garlic, chili, lemon, Piave, breadcrumbs	29
Saffron risotto galettes, cauliflower purée, delicata squash, roasted garnett yams, chermoula, Egyptian dukkah	28
Sambhar masala sesame fried chicken, braised Bhaji greens, marinated baby beets, spiced honey	29
Grilled lavender-brined pork chop, creamy polenta, Lacinato kale, castelfranco, persimmon salsa verde	38
Five-spice duck breast, duck confit, white beans, bacon lardons, roasted baby carrots, endive, pomegranate	38
Grilled Wagyu Akaushi bavette steak, pommes Dauphine, Brussels sprouts, red onion jam, au poivre sauce	41
Grilled 12oz dry-aged Akaushi New York, served with the above accompaniments	65

Ibérico pork chicharrónes, our harissa blend, sea salt, lime 6.5

Fried anchovy-stuffed green olives, lemon 7

Warm Acme levain sourdough bread, our cultured butter, sea salt 5

Warm Edible Schoolyard bread: A blend of whole grain rye and honey sourdough, our cultured butter, sea salt 5.5

Film: 'The Sound of Music', Julie Andrews, 1965

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.