

foreigncinema

Tuesday, September 11th, 2018

oysters*

	EACH	/	HALF	/	DOZEN
west coast					
Hog Island Sweets (Point Reyes, CA)	4	/	24	/	46
Kumamoto (Humboldt, CA)	4.5	/	27	/	50
Kusshi (British Columbia)	4	/	24	/	46
Shigoku (Willapa Bay, WA)	4.5	/	27	/	50
Miyagi (Point Reyes, CA)	3.75	/	22	/	43
east coast					
Beau Soleil (New Brunswick)	4.5	/	27	/	50
Island Creek (Massachusetts)	4	/	24	/	46
Mookie Blue (Massachusetts)	3.5	/	21	/	40
Row 34 (Massachusetts)	4	/	24	/	46
Village Bay (New Brunswick)	4	/	24	/	46
Wellfleet (Massachusetts)	4	/	24	/	46

shellfish*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (Florida)	12	/	24	/	36
			HALF	/	WHOLE
Lobster (Maine)			32	/	64
Dungeness Crab (Washington)			32	/	64
			ROYALE	/	IMPERIAL
Plateaux des Fruits de Mer today's selection of steamed & raw shellfish			72	/	165
caviar					
Tsar Nicoulai Estate Caviar .5oz					30
Royal California White Sturgeon Caviar 1oz					80
Petrossian Tsar Imperial Shassetra Caviar 1oz with crème fraîche & papadum					100

Tonight we recommend the Arnot Roberts Trousseau, North Coast, California 2017 \$19/Glass or \$49/Carafe (500ml)

Founded in 2001 to critical acclaim, trailblazers Duncan Arnot Meyers & Nathan Lee Roberts are focused on producing single-vine expressions of California grapes, as well as some obscure varieties from across the globe. This ethereal wine is made from Trou to the Jura region of France. It boasts a vivid ruby color with notes of wild strawberry & dried apricot paired with a smooth, Pair with the fried chicken

urban picnic

Warm Mediterranean mixed olives	6.5
Robust brandade: whipped salt cod, potatoes, Kashmiri chilies, garlic; house pickles, ciabatta toasts	16
Lavender scented goat cheese baked in a fig leaf, Bronx grapes, crudité, tapenade, baguette toasts	15
Santa Barbara smoked salmon, caviar, dill crème fraîche, rye crisps, summer squash julienne, mustard seed	16.5
September canary melon, sliced prosciutto, house mozzarella, chocolate mint, Urfa chili, dukkah, olio nuovo	17

premieres

Soup: chilled early girl tomato, eggplant velouté, Straus yogurt, basil, lemon oil	9
Cinema Caesar: mixed speckled chicories, garlic croutons, anchovy, lemon, Parmesan	13.5
Martin's arugula, marinated beets, Shinko pear, Roquefort, candied walnuts	14
Heirloom cucumbers, house cured local anchovies, fried almonds, mint, feta, pickled peppers, cured olives	15
Local halibut sashimi, pineapple, avocado, panang-coconut vinaigrette, lime, serrano, cilantro, plantains	17
Beef sirloin carpaccio, farm egg, fresh horseradish, Dijon sauce, fried capers, chives, potato gaufrettes	17
Mezzaluna ravioli, burrata, patty pan squash, Burgundy truffle, preserved citrus, sunflower seeds	17
Grilled Monterey bay calamari, chermoula, chili oil, aioli, breadcrumbs, cilantro	16

features

Pacific tuna seared rare, Persian spices, romano beans, heirloom tomatoes, levain croutons, Niçoise, bagna cauda	33
Caldo de Mariscos: scallop, true cod, calamari, clams; shell beans, soffritto, fregola, lobster broth, saffron mayo	31
Acquerello risotto, golden chanterelles, treviso, Verdicchio, Piave, toasted pistachios	25
Sesame seed-Madras curry fried chicken, hummus, Moroccan cauliflower, cucumber raita, kishmish, spiced honey	26
Seared five-spiced duck breast, Merguez duck-lamb sausage, roasted plums, fresh local corn polenta, foie gras, cracklings	28
Brined Heritage pork chop, grilled rabe & cherry tomatoes, Umbrian farro, dandelion salsa, grilled lemon	29
Grilled Kobe bistro steak, cocoa ajwain rub, butter shelling beans, grilled kale, oyster mushrooms, aioli, watercress	34
Dry aged, Akaushi rib-eye steak served with the above accompaniments	60

The Foreign Cinema Cookbook, Recipes and Stories Under the Stars, is available for purchase
Chefs Gayle and John will personalize your copy!

Thank you for your understanding water is served upon request.

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Corkage fee: \$30 per 750ml bottle, Magnum corkage \$50; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.

A 5.5% charge is being applied to each check for San Francisco city mandates.