

foreigncinema

tuesday, january 24, 2023

oysters*

	EACH	HALF	DOZEN
Barachois (<i>Miramichi Bay, N. B. CN</i>)	4.5	/ 27	/ 54
Capital Gems (<i>Harstine Isle East, WA</i>)	4.5	/ 27	/ 54
Kumamoto (<i>Point Reyes, CA</i>)	4.75	/ 28.5	/ 57
Kumiai (<i>Baja, MX</i>)	4	/ 24	/ 48
Kusshi (<i>Deep Bay, B.C.</i>)	4.5	/ 27	/ 54
Luna Bella (<i>Washington</i>)	4.5	/ 27	/ 54
Mirada Bay (<i>Hood Canal, WA</i>)	4.5	/ 27	/ 54
Oishii (<i>Skagit, WA</i>)	4.5	/ 27	/ 54
Wellfleets (<i>Cape Cod, MA</i>)	4.5	/ 27	/ 54

shellfish*

	FOUR	EIGHT	DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/ 24	/ 36
	HALF	WHOLE	
Crab (<i>California</i>)	45	/ 90	
Lobster (<i>Washington</i>)	45	/ 90	
	ROYAL	IMPERIAL	
Plateaux de Fruits de Mer <i>Today's selection of steamed & raw shellfish</i>	80	/ 180	

caviar*

<i>served with papadum & crème fraîche</i>	
Tsar Nicoulai Estate .6 oz.	42
Tsar Nicoulai Golden Osetra .6 oz.	75

Tonight we are featuring Les Vignes Oubliées, Terrasses du Larzac, France 2020 \$19/glass or \$50/carafe

Terrasses du Larzac is a tiny appellation on the Mediterranean coast of France and is home to only a few producers.

Oubliées is a boutique cooperative, a self-proclaimed "collective of small farmers," making hand-crafted wine.

They make only one wine, a powerful red blend of Grenache, Syrah and Carignan.

Pair with the grilled Akaushi Wagyu bavette

urban picnic*

Warm Mediterranean mixed olives	7.5
Brandade: blended salt cod, potatoes, garlic, green chilis, vegetables à la Grecque, crisp baguette toasts	21
Baked fromage d'Affinois, radicchio, garlic confit, crudité, crostini	19
Potted trout rillettes, gold trout caviar, farm egg, frisée, pickled cucumber, toasts	20
Chef's house charcuterie: bresaola, spicy coppa, ibérico pork lonza, mango jam, honeycomb, grilled bread	23

premieres*

Soup: French onion, Gruyère toast	13
Martin's arugula, Satsuma mandarins, chèvre, shaved fennel, riesling vinaigrette	15.5
Lacinato kale caesar salad, avocado, lime, garlic croutons, watermelon radish, Pecorino	15.5
Fresh house ricotta, roasted Anjou pear, Egyptian nut dukkah, Aleppo chili, pepperpress	19
Pacific ahi tuna sashimi, pomegranate ponzu, charred jalapeño, radishes, shiso oil, daikon	24
Beef sirloin carpaccio, Calabrian chili vinaigrette, crispy spiced chickpeas, wild arugula, lemon, Manchego	20
Grilled Monterey Bay calamari, white beans, pickled Fresno chili, salsa verde, breadcrumbs, cilantro mayo	21

main features*

Pacific mahi mahi, blood oranges, mojo verde, papas bravas, almond romesco, rainbow chard, Meyer lemon mayo	38
Truffled gnocchi Parisienne, braised leeks, roasted parsnip, chanterelle mushrooms, toasted hazelnuts, Reggiano	29
Grains & Greens: baby beets & quinoa 'tabouleh', spiced carrot harissa, hummus, delicata squash, Moroccan baby carrots, toum	26
Madras curry sesame fried chicken, Gala apple-cabbage slaw, cilantro-feta sauce, ras al hanout honey	29
Grilled lavender-brined pork chop, smokey cranberry beans, grilled broccoli rabe, apricot chutney	38
Five spice duck breast, red wine caviar lentils, warm castelfranco & radicchio salad, Cara Cara oranges, orange caramel jus	35
Grilled Akaushi Wagyu bavette, caramelized cipollini onions, herbed fingerlings, crispy Brussels sprouts, tarragon butter	40
Grilled 14oz dry Akaushi rib-eye steak, served with the above accompaniments	70

Fried green olives stuffed with anchovies	8.5
Ibérico pork chicharrónes, our harissa blend, sea salt, lime	6
Warm Acme levain bread, our cultured butter, flaky sea salt	5.5

Film: 'The Wizard of Oz' Victor Fleming 1939

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.