

foreigncinema

friday, june 2, 2023

oysters*

	EACH	HALF	DOZEN
Barachois (<i>Cymbria, P.E.I., CN</i>)	4.5	/ 27	/ 54
Beau Soleil (<i>New Brunswick, CN</i>)	4.5	/ 27	/ 54
Bijou (<i>Marennes-Oleron, N.B. CN</i>)	4.5	/ 27	/ 54
Cliff Point (<i>Deep Bay, BC</i>)	4.5	/ 27	/ 54
Hog Island Sweetwater (<i>Tomales Bay, CA</i>)	4	/ 24	/ 48
Kumamoto (<i>Point Reyes, CA</i>)	4.75	/ 28.5	/ 57
Luna Bella (<i>Hood Canal, WA</i>)	4.5	/ 27	/ 54
Malpeque (<i>Prince Edward Island</i>)	4.5	/ 27	/ 54
Marin Miyagi (<i>Tomales Bay, CA</i>)	4.5	/ 27	/ 54
Oishi (<i>Skagit Bay, WA</i>)	4.5	/ 27	/ 54
Skookum (<i>Skookum Inlet, WA</i>)	4	/ 24	/ 48
Steamboat (<i>Washington</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	80	/ 180	
<i>Today's selection of steamed & raw shellfish</i>			
	<h2>caviar*</h2>		
	<i>served with papadum & crème fraîche</i>		
Tsar Nicoulai Estate .6 oz.	55		
Tsar Nicoulai Golden Osetra .6 oz.	75		

Tonight we are featuring Domaine Zafeirakis, Assyrtiko, Santorini, Greece 2022 \$16/glass or \$43/carafe

Santorini is an idyllic Greek island in the middle of the Aegean Sea. Perhaps best known for its whitewashed houses that hang off the cliffs, it has treasured indigenous grape varieties, especially the white grape variety, Assyrtiko. Produced from organic grapes and yeasts resulting in a refreshing, vibrant expression that is citrusy with hints of spice.

pairs well with the mahi mahi

urban picnic*

Warm Mediterranean mixed olives	7.5
Lobster brandade: whipped salt cod, Maine lobster, Yukon potatoes, garlic, Thai chili, house pickles, baguette toasts	23
Lavender scented baked goat cheese, grape leaf, Albion strawberries, garlic confit, veggie crudité, crostini	19
Santa Barbara smoked salmon, trout caviar, preserved meyer lemon, crispy caper crème fraîche, farm egg salad, buckwheat crackers	23
House charcuterie: Ibérico pork lonza, finocchiona salami, duck prosciutto, honeycomb, pickled mustard seed, grilled bread	24

premieres*

Spring minestrone: peas, asparagus, glazed yam, shell beans, Gruyère toast	12
Salinas little gems, green goddess dressing, marinated baby beets, beet purée, watermelon radish, St. Jorge	15.5
Martin's arugula, Asian pears, champagne herb vinaigrette, roasted cashews, ricotta salata	15.5
Fresh pulled mozzarella, eggplant agrodolce, kumquats, San Daniele prosciutto, Aleppo chili, baguette crisps	17
Pacific tuna sashimi, oro blanco, aguachile, Fresno chilies, pickled radish, avosabi, tortilla whiskers	26
Sirloin beef carpaccio, marinated zucchini, Meyer lemon, waffle chips, Calabrian chili, arugula, Manchego	23
Grilled Monterey Bay calamari, Oaxacan mole rojo, crisp chickpeas, lime mayo, cilantro	20

main features*

Pacific mahi-mahi, Brentwood corn, roasted garnett yam, Maui pineapple salsa, Delta asparagus, shaved fennel	40
Orecchiette pasta, spring lamb ragu, English peas, arugula, green garlic, mint, fresh ricotta, pangrattato	28
Catalonian fideus: toasted capellini, Sierra morels, saffron, shell beans, aromatic tomato, snap peas, baby turnips, cumin aioli	26
Madras curry sesame fried chicken, red pepper hummus, harissa roasted baby carrots, cucumber raita, spiced honey	28
Grilled lavender-brined pork chop, Italian white beans, pecorino salsa verde, grilled lemon, grilled escarole	35
Five spice duck breast, fava bean purée, warm mulberries, toasted hazelnuts, castelfranco chicories, duck quacklings, duck jus	38
Grilled Akaushi Wagyu bavette steak, crispy artichokes, fingerling potatoes, arugula pesto, shaved Piave, Cabernet jus	40
Grilled 14oz dry-aged Akaushi rib-eye, served with the above accompaniments	70

House cured local anchovies, olive oil, lemon 8
Ibérico pork chicharrónes, our harissa blend, sea salt, lime 6.5
Fried anchovy stuffed olives, lemon 6

Warm Acme levain bread, our cultured butter, flaky sea salt 5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt 5.5

Film: 'Gentlemen Prefer Blondes', 1952, 35mm

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.