

foreigncinema

friday, february 25, 2022

oysters*

	EACH	HALF	DOZEN
Beau Soleil (<i>New Brunswick</i>)	4.5	/ 27	/ 54
Barequois (<i>PEI</i>)	4	/ 24	/ 48
Chelsea Gem (<i>Washington</i>)	4	/ 24	/ 48
Hog Island Sweets (<i>Point Reyes</i>)	4.5	/ 27	/ 54
Kumamoto (<i>Baja, MX</i>)	4.75	/ 28.5	/ 57
Kumiai (<i>Baja, MX</i>)	3.75	/ 22.5	/ 45
Kusshi (<i>British Columbia</i>)	4	/ 24	/ 48
Miyagi (<i>Point Reyes</i>)	3.75	/ 22.5	/ 45
Olympia (<i>Washington</i>)	4.5	/ 54	/ 53
Saint Simone (<i>New Brunswick</i>)	4	/ 24	/ 48

shellfish*

	FOUR	EIGHT	DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/ 24	/ 36
	HALF	WHOLE	
Dungeness Crab (<i>SF</i>)	40	/ 80	
Maine Lobster	45	/ 90	
	Royale	Imperial	
Plateaux des Fruits de Mer <i>today's selection of steamed & raw shellfish</i>	75	/ 155	

caviar service*

Tsar Nicoulai Estate .5 oz. served with papadum & crème fraîche	45
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Tonight we are featuring Alegre Valgañón, Rioja, Spain 2019 \$16/glass or \$42/carafe

Located in northern Spain, the region of Rioja has withstood the test of time. These vineyards are at high altitude, providing a break from the surrounding hot temperatures. Though influenced by Bordeaux, this region has kept with its tradition of making spicy wines with the native grapes of Garnacha and Tempranillo.

Pair with the heritage brined pork chop

urban picnic*

Warm Mediterranean mixed olives	7.5
Warm brandade: whipped salt cod, potatoes, green chilis, garlic; house escabèche, toasted bread	16
Winter fondue: warm Raclette, Époisses, d'Affinois; roasted garlic, Shinko pear, crudité, baguette toasts	17
Sonoma smoked salmon, smoked trout rilletes, pickled onion & cucumber salad, crème fraîche, baguette toasts	20
Antipasto: country pâté, pancetta piana, duck prosciutto, rich duck liver mousse, fresh mozzarella, levain toast	30

premieres*

Soup: Winter vegetable velouté, curiously spiced crema	11
February mixed chicories, cara cara oranges, shaved radish, citrus dressing, toasted seeds, Wilde Weide cheese	14.5
Martin's arugula, Swiss Gourmet apples, aged sherry-truffle vinaigrette, torn croutons, saba	15.5
Roasted baby beets & baby turnips, blood orange, masala lentils, watermelon radish, feta, Egyptian dukkah	16
Pacific ahi sliced raw, serrano chilis, ruby grapefruit, yuzu jus, tobiko, taro whiskers	23
Beef carpaccio, green goddess, sieved farm egg, fried capers, waffle chips, Sausalito watercress, lemon	20
Grilled Monterey Bay calamari, Oaxcan mole rojo, aioli, chickpeas, lime, cilantro, tortilla crisps	18

main features*

Hawaiian Mahi-mahi, tangelos, English pea purée, tapenade, spinach, Champagne gastrique, wispy chips	38
Garganella pasta, slivered artichokes, fresh ricotta, green garlic, shell beans, chili, lemon zest, breadcrumbs, Piave	28
Saffron risotto galettes, oyster mushrooms, butter bean purée, toum, zoug, spiked romanesco, Za'atar, root chips	30
Sesame fried chicken, Madras curry, chicories, hummus, Moroccan carrots, kishmish, ras spiced honey	28
Heritage brined pork chop, Tunisian spices, Umbrian farro, spicy braised Lacinato kale, delicata, pecorino-herb salsa	34
Exotic spiced duck breast, D'anjou pear, Comté bread pudding, chicories, quacklins, orange-caramel jus	38
Grilled Wagyu bavette steak, cocoa-ajwaan rub, black trumpets, fingerling potatoes, béarnaise, broccoli, fresh horseradish	36
6.5 oz Akaushi Filet Mignon served with the above accompaniments	65
14oz dry-aged Akaushi ribeye served with the above accompaniments	68

Ibérico pork chicharrónes, our harissa blend, sea salt, lime 5.5

Warm Edible Schoolyard bread, our cultured butter, sea salt 5.5

Saffron arancini, fontina, kewpie mayo 7

Film: 500 Days of Summer, 2009, 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.