

# foreigncinema

thursday, june 9, 2022

## oysters\*

	EACH	HALF	DOZEN
Beau Soleil ( <i>Miramichi Bay, N.B., CN</i> )	4.5	/ 27	/ 54
Hog Island Sweets ( <i>Point Reyes, CA</i> )	4.5	/ 27	/ 54
Kaipara ( <i>Kaipara Harbor, N.Z.</i> )	4	/ 24	/ 48
Kumamoto ( <i>Baja, MX</i> )	4.75	/ 28.5	/ 57
Kumiai ( <i>Baja, MX</i> )	4	/ 24	/ 48
Luna Bella ( <i>Washington</i> )	4	/ 24	/ 48
Marin Miyagi ( <i>Tomales Bay, CA</i> )	4	/ 24	/ 48
Shigoku ( <i>Willapa Bay, WA</i> )	4.5	/ 27	/ 54

## shellfish\*

	FOUR	EIGHT	DOZEN
White Prawn Cocktail ( <i>Sea of Cortez</i> )	12	/ 24	/ 36
	HALF	WHOLE	
Maine Lobster	50	/ 100	
Dungeness Crab ( <i>Washington</i> )	70	/ 140	
	ROYAL	IMPERIAL	
Plateaux de Fruits de Mer	80	/ 180	

*today's selection of steamed & raw shellfish*

## caviar

served with papadum & crème fraîche

Tsar Nicoulai Estate .6 oz.	42
Tsar Nicoulai Golden Osetra .6 oz.	75

*Tonight we are featuring Arretxea, Iroulégu, France 2020 \$17/glass or \$50/carafe*

Iroulégu is a tiny appellation tucked over the Pyrenees mountains, bordering Spain. This Basque bastion is made up of terraced vineyards that face the Atlantic ocean. The red wines are powerful and made from Tannat, a grape you only see in this region. *Pair with the Grilled Akaushi bavette steak*

## urban picnic\*

Warm Mediterranean mixed olives	7.5
Brandade gratinée: whipped salt cod, potatoes, green chilis, garlic; house escabèche, toasted baguette	16
Lavender-scented baked chèvre in a grape leaf, nectarine chutney, crudité, crostini	17
Potted smoked trout & salmon rillettes, gold trout caviar, crème fraîche, capers, pickled onions, toasts	19
Antipasto: pancetta piana, finocchiona, stracciatella toast, herb pistou, French radish, caperberries	20

## premieres\*

Soup: chilled Delta asparagus gazpacho, almond dukkah, crème fraîche	11
Martin's arugula, apricots, toasted seeds, ricotta salata, saba, sherry vinaigrette	16
Red little gems, fuji apple purée, crispy quinoa, kohlrabi, cider vinaigrette, Roquefort crumble, torn croutons	16
Mt. Shasta porcini sliced raw, Aleppo chili, lemon wedge, pecorino Sardo, mint, San Giuliano olio	18
Pacific bluefin tuna sashimi, yuzu jus, avosabi, Oro Blanco grapefruit, island chips, serrano chilis	21
Sirloin steak tartare, Egyptian pepper relish, tahina, za'atar vinaigrette, fried herbs, baguette toast	20
Grilled Monterey Bay calamari, chermoula, chili oil, aioli, breadcrumbs	19

## main features\*

Grilled Pacific swordfish, Delta asparagus, Maine lobster nage, bluelake beans, Valencia orange, butter beans	40
Orecchiette pasta, sweet corn & morels, crostata squash, rabe, basil, Parmigiano, fresh ricotta, new garlic, chili	25
Saffron risotto galettes, pickled beets, baby carrots, masala French lentils, mojo verde, <i>jeera aloo</i> potatoes	28
Za'atar roasted chicken, crunchy apple-cabbage slaw, toum, zhoug, Persian cucumber salad, pickled radish	29
American Heritage pork chop, white nectarine panzanella, sautéed levain, baby arugula, grilled spring onions, salsa verde	36
Exotic spiced duck breast, Rainer cherries, English pea purée, chicories, Trufflebert Farm hazelnuts, quacklins, Cassis	38
Grilled Akaushi bavette steak, beef steak tomato, crispy artichokes, fingerlings, Argentine mayo, rucola, cabernet jus	40
Grilled 14oz dry Akaushi rib-eye steak, served with the above accompaniments	70

Local cured anchovies, extra virgin olive oil	6.5
Fried green olives stuffed with anchovies	8.5
Ibérico pork chicharrónes, our harissa blend, sea salt, lime	5.5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt	5.5

Film: 'Moulin Rouge', 2001, 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.