

foreigncinema

thursday, august 4, 2022

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Capital Gems (<i>Harstine Isl East, WA</i>)	4	/	24	/	48
Hog Island Sweets (<i>Marshall, CA</i>)	4	/	24	/	48
Kumamoto (<i>Baja, MX</i>)	4.75	/	28.5	/	57
Kumiai (<i>Baja, MX</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Marin Gem (<i>Point Reyes, CA</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	54
Saint Simone (<i>Saint Simone Bay, N.B. CN</i>)	4	/	24	/	48
Salazar (<i>Totten Inlet, WA</i>)	4	/	24	/	48

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		
Plateaux de Fruits de Mer <i>today's selection of steamed & raw shellfish</i>	80	/	180		

caviar*

served with papadum & crème fraîche

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

Tonight we are featuring Bartolomeo 'Enfant' Langhe Rosso, Piedmont, Italy 2020 \$15/glass or \$40/carafe

Located in piedmont, northern Italy, the langhe is classified as a world heritage sites by UNESCO. The Nebbiolo grape is king in the region, making wines light color but bold in intensity. Bartolomeo honors most of the regions winemaking traditions with the goal of making the wines as elegant as possible.

Pair with the duck leg confit & five spice duck breast

urban picnic*

Warm Mediterranean mixed olives	7.5
Brandade gratin: whipped salt cod, potatoes, green chilies, garlic; vegetables à la Grecque, crisp baguette toasts	16
Lavender-scented baked goat cheese on a fig leaf, figs, vegetable crudité, crostini	17
Potted smoked salmon & trout rillettes, gold trout caviar, endive, pickled cucumber, toasts	21
Chef's charcuterie: cured pork lonza, pâté de campagne, soppressata, pickled mustard seed, peach jam, grilled bread	26

premieres*

Soup: summer squash and golden cauliflower soup, coconut, spiced yogurt	11
Martin's arugula, local flavor king pluots, Marcona almonds, saba, Manchego	15.5
Sonoma green little gems, beet mimosa, Roquefort dressing, buttery croutons, herbs	15.5
Fragrant melon, house burrata, heirloom cherry tomatoes, lemon cucumbers, Aleppo chili, EVO	18
Santa Barbara seabass ceviche, leche de tigre, avocado, coconut milk, Maui pineapple, spring onion, serrano chilies, taro chips	22
Tuscan style sirloin tartare, truffle Parmesan sauce, radish, fried rosemary, waffled potatoes, lemon, Reggiano, Sausalito cress	20
Pan-fried Maryland softshell crab, Creole style cayenne mayo, crunchy slaw, shoestring potatoes	22

main features*

Hawaiian tuna, seared rare, Persian spices, sweet 100's, yellow & green beans, olivada, white bean purée, lemon mayo	40
Sagne e pezze pasta, Sierra morels, summer squash, early girl tomato confit, Genovese basil, Reggiano	25
Moroccan vegetable tagine, slow-cooked tomatoes; snap peas, gold quinoa, lentils, cauliflower, baby carrots, peppers, feta, jalapeño	27
Sesame Madras curry fried chicken, Za'atar cucumbers, stone fruit, kishmish, ras el hanout honey	29
Tunisian mixed grill of lamb rack chop, Merguez sauvage, lamb riblets, fava hummus, steamed couscous, cucumber mint raita, toum	38
Duck leg confit, five spice duck breast, English pea purée, blackberries,	36
Grilled Akaushi bavette steak, grilled corn cobettes, heirloom tomatoes, smoky shell beans, Nardello peppers, Cabernet jus	39
Grilled 14oz dry Akaushi rib-eye steak, served with the above accompaniments	70

House-cured local anchovies	8
Fried green olives stuffed with anchovies	8.5
Ibérico pork chicharrónes, our harissa blend, sea salt, lime	5.5
Warm Acme levain bread, our cultured butter, flaky sea salt	5.5

Film: 'Ed Wood', 1994, 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.