

foreigncinema

friday, august 12, 2022

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Capital Gems (<i>Harstine Isle East, WA</i>)	4	/	24	/	48
Hog Island Sweets (Marshall, CA)	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>)	3.75	/	22.5	/	45
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
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
Lobster (<i>Maine</i>)	45	/	90
Dungeness Crab (<i>Washington</i>)	50	/	100

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

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 five spice duck breast

urban picnic*

Warm Mediterranean mixed olives	7.5
Brandade, blended salt cod, potatoes, green chilies, garlic; vegetables à la Grecque, crisp baguette toasts	16
Lavender-scented baked goat cheese on escarole, tomato confit, vegetable crudité, crostini	17
Potted smoked salmon & trout rillettes, gold trout caviar, frisée, pickled cucumber, toasts	21
San Danielle prosciutto, figs, Muscat grapes, Reggiano, lemon oil	22

premieres*

Soup: heirloom tomato gazpacho, spiced pepitas	11
Martin's arugula, sweet 100's, fresh mozzarella, red wine-garlic vinaigrette, Egyptian nut dukkah	15.5
Sonoma little gems, Gravenstein apples, apple cider vinaigrette, Vermont Shelburne cheddar, sultanas	15.5
Fragrant summer melon, ricotta, heirloom tomatoes, lemon cucumbers, Aleppo chili, EVO	18
Hawaiian ahi tuna crudo, yuzu jus, avocado, ruby grapefruit, pickled Fresno chili, togarashi, taro whiskers	23
Beef sirloin carpaccio, Green Goddess, Mezzo Secco, fried rosemary, capers, parsley, waffle chips	20
Steamed Hog Island clams, robust broth, cherry tomatoes, shoestring potatoes	18

main features*

Grand Aioli: sea bass, scallops, calamari, beans, cherry tomatoes, new potatoes, Nardellos, cucumber, radish, Niçoise olives	40
Trofie pasta, sweet 100's, julienne zucchini, slivered serrano chilis, Genovese basil, ricotta salata	26
Acquerello risotto, Mt. Shasta morels, English peas, squash blossoms, lemon, Reggiano	29
Sesame Madras curry fried chicken, Frog Hollow peaches, marinated pickled beets, hummus, ras el hanout honey	29
Lamb mixed grill, rack chops, riblets, favas, plum, Umbrian farro, radicchio, currants, cucumber raita	40
Five spice duck breast, Champagne grapes, white beans, Sausalito watercress, duck quacklins, rich pâté toast, Cassis	36
Grilled Akaushi bavette steak, sweet white corn, salsa verde, grilled romaine, anchovy mayo	38
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.