

foreigncinema

wednesday, september 21, 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 (<i>Point Reyes, CA</i>)	4.5	/ 27	/ 54
Kumamoto (<i>Humboldt, CA</i>)	4.5	/ 27	/ 54
Kumiai (<i>Baja, MX</i>)	4	/ 24	/ 48
Kusshi (<i>Deep Bay, B.C.</i>)	4	/ 24	/ 48
Marin Gems (<i>Tomales Bay, CA</i>)	4	/ 24	/ 48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/ 24	/ 48

shellfish*

	FOUR	EIGHT	DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/ 24	/ 36
	HALF	WHOLE	
Dungeness Crab (<i>Washington</i>)	50	/ 100	
Lobster (<i>Maine</i>)	45	90	
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 site 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 Mahi Mahi

urban picnic*

Warm Mediterranean mixed olives	7.5
Brandade, blended salt cod, potatoes, garlic, green chilies, vegetables à la Grecque, crisp baguette toasts	16
Lavender-scented baked goat cheese on escarole, emerald plums, vegetable crudité, crostini	17
Potted smoked salmon & trout rillettes, gold trout caviar, frisée, pickled cucumber, toasts	21
Antipasto: Chico peaches, house bresaola, fresh pulled burrata, Egyptian dukkah, mint	21

premieres*

Soup: Summer root vegetable velouté, truffled crema	11
Martin's arugula, pomegranates, ricotta salata, sherry-balsamic vinaigrette, toasted pistachios	15.5
Summer caesar: mixed chicories, lime, anchovy, radish, tortilla crisps, Manchego	15.5
Heirloom tomatoes & sungolds, lemon cucumbers, walnut pesto, olio agrumato, crispy basil	17
Pacific tuna poke, ruby grapefruit ponzu, umami sauce, avocado, crispy garlic & sesame, taro chips	24
Beef sirloin carpaccio, truffle parmesan sauce, capers, Calabrian chili, fried herbs, waffle chips	20
Grilled Monterey Bay calamari, cranberry beans, mojo verde, aioli, breadcrumbs, chili oil, lime	18

main features*

Hawaiian mahi-mahi, gypsy pepper agrodolce, summer beans, sweet 100's, white beans, salsa verde	38
Sagne a Pezzi pasta, eggplant, chili, pine nuts, mint, lemon, house ricotta, herbed breadcrumbs	26
Grains & Greens: Early Girl tomatoes, favas, hericot vert, quinoa tabbouleh, rainbow chard, green harissa, hummus, papadum	27
Poulet Frites! Tandoori roasted chicken, chipperbec fries, toum, spicy cilantro feta, Fuji apple slaw	29
Grilled lavender-brined pork chop, Tuscan farro, bacon lardons, broccoli di ciccio, grilled lemon, pecorino salsa	35
Five spice duck breast, Bronx grapes, savory Comté bread-pudding, chicories, hazelnuts, quacklins	36
Grilled Akaushi Wagyu bavette steak, Brentwood corn, English peas, papas bravas, chermoula, citrus gremolata, Cab jus	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: 'The Sandlot' 1993, written/directed David Mickey Evans

* 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.