

foreigncinema

wednesday, november 23, 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>)	4.5	/ 27	/ 54
Fat Bastard (<i>Willapa Bay, WA</i>)	4.75	/ 28.5	/ 57
Kumamoto (<i>Baja, MX</i>)	4.75	/ 28.5	/ 57
Kumiai (<i>Baja, MX</i>)	4	/ 24	/ 48
Kusshi (<i>Deep Bay, B.C.</i>)	4	/ 24	/ 48
Marin Gem (<i>Point Reyes, CA</i>)	3.75	/ 22.5	/ 45
Miyagi (<i>Point Reyes, CA</i>)	4	/ 24	/ 48
St Simone (<i>Shippagan, N.B. CN</i>)	4.5	/ 27	/ 54

shellfish*

	FOUR	EIGHT	DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/ 24	/ 36
	HALF	WHOLE	
Lobster (<i>Maine</i>)	45	/ 90	
Crab (<i>Washington</i>)	45	/ 90	
	ROYAL	IMPERIAL	
Plateaux de Fruits de Mer	80	/ 180	

caviar*

served with papadum & crème fraîche

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

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 five-spice duck breast

urban picnic*

Warm Mediterranean mixed olives	7.5
Lobster Brandade: blended salt cod, coastal lobster, potatoes, garlic, green chilis, vegetables à la Grecque, crisp baguette toasts	23
Baked goat cheese with lavender, escarole, huckleberries, vegetable crudité, crostini	17
Potted trout rillettes, gold trout caviar, farm egg, frisée, pickled cucumber, toasts	20
Chef's charcuterie: house cured Ibérico lonza, duck prosciutto, duck liver mousse, house mustard, apple jelly, grilled bread	25

premieres*

Soup: Roasted carrot and yam velouté, Tunisian spices	11
Little gems, lemon-anchovy vinaigrette, garlic croutons, baby beets, watermelon radish, St. Jorge	15.5
Castelfranco chicory salad, green peppercorn ranch, pomegranate seeds, Mt. Rose apples, toasted pecans	15.5
Fuyu persimmon & Asian pear, fresh pulled burrata, Egyptian dukkah, basil oil, Aleppo, wild arugula	18
Pacific tuna sashimi, avocado, Meyer lemon ponzu, toasted sesame, jalapeño, spring onion, nori crumble	24
Beef sirloin carpaccio, crispy capers, farm egg, Calabrian chili, fried herbs, gaufrette chips, shallot mayo	20
<i>Plancha!</i> Monterey Bay calamari, Oaxacan mole rojo, chickpea, tortilla chips, cilantro mayo	18

main features*

Sea scallops, mahi-mahi, mussels & clams, tomato broth, Italian butter beans, braised fennel, grilled bread, aioli	40
Butternut squash Parisienne gnocchi, brown butter, rainbow chard, leeks, hazelnuts, lemon, fried sage, Manchego	27
Wild mushroom sugo, creamy heirloom polenta, winter truffle, shaved Parmigiano Reggiano	26
Sesame Madras curry fried chicken, Moroccan spiced baby carrots, hummus, kish mish, ras el hanout honey	28
Grilled lavender-brined pork chop, sweet yam purée, Spanish onions, Lacinato kale, Dijon butter	38
Five spice duck breast, Parsi-onion hash, crispy Brussels sprouts, D'anjou pears, quacklins, toasted almonds	35
Grilled Akaushi Wagyu bavette, broccoli rabe, delicata squash, cranberry beans, breadcrumb herb-salsa	40
Grilled 14oz dry Akaushi rib-eye steak, served with the above accompaniments	70

Fried green olives stuffed with anchovies	8.5
Ibérico pork chicharrónes, our harissa blend, sea salt, lime	6
Warm Acme levain bread, our cultured butter, flaky sea salt	5.5

Film: Hitchcock's 'North by Northwest', Cary Grant, 1959

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.