foreigncinema

Monday, January 8th, 2018

oysters*

	EACH	/ HALF	/ DOZEN
Blue Point *(Connecticut)*	4	/ 24	/ 46
Calm Cove *(Hood Canal, Washington)*	3.5	/ 21	/ 40
Chelsea Gem *(Washington)*	3.5	/ 21	/ 40
Fanny Bay *(Vancouver Island, BC)*	3.5	/ 21	/ 40
Hog Island Sweet *(Point Reyes, CA)*	4	/ 24	/ 46
Island Creek *(Massachusetts)*	4	/ 24	/ 46
Kumiai *(Baja, CA)*	3.5	/ 21	/ 40
Malpeque *(Prince Edward Island)*	3.5	/ 21	/ 40
Olympia *(Washington)*	4	/ 24	/ 46
Saint Simone *(New Brunswick)*	3.5	/ 21	/ 40
Shigoku *(Willapa Bay, WA)*	4	/ 24	/ 46
Wellfleet *(Massachusetts)*	4	/ 24	/ 46

shellfish*

	FOUR	/ EIGHT	/ TWELVE
White Prawn Cocktail *(Florida)*	12	/ 24	/ 36

	HALF	/ WHOLE
Lobster *(Maine)*	30	
Dungeness Crab *(Local)*	23	/ 46

	ROYALE	/ IMPERIAL
Plateaux des Fruits de Mer:	66	/ 145

Today's selection of steamed & raw shellfish

caviar

Tsar Nicoulai Estate Caviar .5oz	28
Petrossian Tsar Imperial Shassetra Caviar 1oz	100

with crème fraîche & papadum

Tonight we recommend the Domaine Labranche Laffont Pacherenc du Vic-Bilh, Madiran 2015 $12/Glass or $32/Carafe (500ml)
This certified organic estate is run by Christine Dupuy, who took the reins of growing and vinifying at the young age of 23. As a trained enologist, she makes some of the most spectacular whites & reds of the Madiran region. This zesty white wine made from a blend of Gros & Petit Manseng shows notes of Meyer lemon, green apple & minerals with a touch of passionfruit on the finish.
Pair with the Fried Chicken

urban picnic

Warm Mediterranean mixed olives	6.5
Brandade: whipped salt cod & Yukon gold potatoes, garlic, Thai chilies, veggies a la Greque, toasts	15
Baked fromage d'Affinois, endive, crudité, fingerling potatoes, garlic confit, baguette toasts	14
Santa Barbara smoked salmon, marble potatoes, pickled onions, dill sauce, frisée, caviar	16
Grilled Monterey calamari, chermoula, spiced chickpeas, aioli, chili oil, cilantro	15.5

premieres

French onion soup with Comté toast	9
Martin's arugula & baby beets, Pink Lady apple, Roquefort, toasted walnuts, pear-cider vinaigrette	13
Lacinato kale, diced avocado, red wine-garlic dressing, toasted seeds, crispy quinoa, Essex feta	13
Beef sirloin carpaccio, farm egg, tarragon-shallot mayo, fried capers, mizuna, smoky gaufrettes	16
Hamachi crudo, orange ponzu, oro blanco, avocado, serrano chilies, toasted sesame	17
Capellini pasta, Dungeness crab, Salt Springs mussels, saffron-lobster essence, gremolata	18
Sonoma Valley foie gras torchon, Riesling gastrique, persimmon jam, pain de mie toast	20

california featur

Seared sea scallops, delicata squash, cara cara oranges, roasted radicchio, citrus beurre blanc, parsnip frites	32
Pacific tuna seared rare, sunchokes, patatas bravas, sauce romesco, roasted rabe, picholine olives, aioli	32
Acquerello risotto, golden chanterelle & hedgehog mushrooms, shell beans, Trufflebert hazelnuts, Reggiano	23
Madras curry-sesame seed fried chicken, hummus, Moroccan cauliflower, chicory salad, kishmish, pomegranate	26
Five spiced duck breast, blood orange, lentils, roasted Brussels sprouts, toasted almonds, duck pâté toast, foie gras	28
Lavender brined pork chop, heirloom polenta verde, grilled treviso, little carrots, balsamic jus	28
Kobe flat iron steak, cocoa ajwaan, butter-braised root vegetables, celeriac purée, Cabernet butter, persillade	34
12 ounce, dry-aged, New York steak grilled with the above accompaniments	56

California law requires we continue with water-served-upon-request; thank you for your understanding.

** **Notice** : The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

Corkage fee: $30 per 750ml bottle, magnum corkage $42; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.

A 5.5% charge is being applied to each check for San Francisco city mandates.