

foreigncinema

Tuesday, February 6th, 2018

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (New Brunswick)	4.5	/	27	/	50
Blue Point (Connecticut)	4	/	24	/	46
Fanny Bay (Vancouver Island, BC)	3.5	/	21	/	40
Hog Island Sweets (Point Reyes, CA)	4	/	24	/	46
Island Creek (Massachusetts)	4	/	24	/	46
Kusshi (British Columbia)	4	/	24	/	46
Malpeque (Prince Edward Island)	3.5	/	21	/	40
Miyagi (Point Reyes, CA)	3.75	/	22	/	43
Moon Shoal (Barnstable, MA)	4.5	/	27	/	50
Pacific Gold (Morro Bay, CA)	4	/	24	/	46
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	/	60
Dungeness Crab (Local)			23	/	46
			ROYALE	/	IMPERIAL
Plateaux des Fruits de Mer: <i>Today's selection of steamed & raw shellfish</i>			66	/	145

caviar

Tsar Nicoulai Estate Caviar .5oz	28
Petrossian Tsar Imperial Shassetra Caviar 1oz <i>with crème fraîche & papadum</i>	100

Tonight we recommend the Occhipinti, 'SP68' 2015 \$14/Glass or \$37/Carafe (500ml)

This unique Sicilian wine made by Arianna Occhipinti is the pinnacle of natural winemaking & expression of terroir. This biodiverse cuvée made from the highly aromatic Moscato di Alessandria & textural Albanello grapes is unfiltered and distinctly orange in color. This exotic blend shows notes of refreshing citrus, white flowers, ripe apricot & orange rind with a touch of sea salt on the tongue.
Pair with the Swordfish

urban picnic

Warm Mediterranean mixed olives	6.5
Brandade: whipped salt cod & Yukon gold potatoes, garlic, Thai chilies, house pickles, toasts	15
Baked fromage d'Affinois, Kashmiri chili, Shin Li pear, pistachios, Belgian endive, ciabatta crostini	14
Santa Barbara smoked salmon, crème fraîche, pastured egg, wispy potatoes, red onion, dill, caviar	16
Avocado toast: Egyptian pepper relish, cara cara orange, pinenuts, currants, Mezzo Secco, olio nuovo	16

premieres

Hog Island clam chowder, Yukon potato, King Richard leek, herb oil	9.5
Martin's chicories, blood orange & ruby grapefruit, shaved fennel, fried almonds, citrus vinaigrette, Manchego	13.5
Shaved Brussels sprouts, Calabrian chili, anchovy-Meyer lemon vinaigrette, crispy capers & garlic, Reggiano	14
Beef sirloin carpaccio, balsamic sauce, fried shallots & rosemary, Marash chili, gaufrettes, arugula, lemon	16.5
Pacific tuna ceviche, avocado, red onion, serrano chili, curry vinaigrette, lime chutney, papadum, curry leaf	16
Crispy braised pork belly, green onion gnocchi, brodo, quail egg, pickled garlic	16
<i>Plancha!</i> Monterey calamari, Oaxacan mole rojo, chickpeas, aioli, cilantro, lime, topos	16.5

california featur

Seared New Bedford sea scallops, roasted Castelfrancos, winter succotash, parsnip chips, Satsuma mandarins	32
Local swordfish, saffron risotto, Dungeness crab, kumquats, radicchio, butter beans, Champagne gastrique	30
Sagne a Pezzi pasta, kale ragu, yellowfoot mushrooms, shell beans, chili, lemon, garlic, breadcrumbs, Pecorino	23
Madras curry-sesame seed fried chicken, chickpea hummus, Moroccan spiced cauliflower, cabbage slaw, kishmish	26
Five spiced duck breast, wild onion rosti, nettle purée, baby turnips, foie gras, quacklins, mizuna	28
Grilled heritage pork chop, Umbrian farro, black trumpet mushrooms, grilled chard, salsa verde, shaved sardo	30
Kobe flat iron steak, coco-ajwaan, crispy russets, broccoli rabe, onion marmalade, horseradish sauce, Upland cress	34
14 ounce, dry-aged, New York steak grilled with the above accompaniments	60

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.