

foreigncinema

Thursday, March 8th, 2018

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (New Brunswick)	4.5	/	27	/	50
Chelsea Gem (Washington)	3.5	/	21	/	40
Fanny Bay (Vancouver Island, BC)	3.5	/	21	/	40
Hog Island Sweets (Point Reyes, CA)	4	/	24	/	46
Ichabod Flats (Plymouth, MA)	4.5	/	27	/	50
Kumamoto (Humboldt, CA)	4.5	/	27	/	50
Kusshi (British Columbia)	4	/	24	/	46
Mookie Blue (Massachusetts)	3.5	/	21	/	40
Olympia (Washington)	4	/	24	/	46
Oysterponds (Long Island, NY)	4	/	24	/	46
Purple Mountain (Hood Canal, WA)	4	/	24	/	46
Shigoku (Willapa Bay, WA)	4	/	24	/	46
Willapa (Washington)	4	/	24	/	46

shellfish*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (Florida)	12	/	24	/	36
			HALF	/	WHOLE
Dungeness Crab (Local)			23	/	46
Lobster (Maine)			30	/	60
			ROYALE	/	IMPERIAL
Plateaux des Fruits de Mer			66	/	145
<i>Today's selection of steamed & raw shellfish</i>					
caviar					
Tsar Nicoulai Estate Caviar .5oz			28		
Petrossian Tsar Imperial Shassetra Caviar 1oz			100		
<i>with crème fraîche & papadum</i>					

Tonight we welcome Jill Klein-Matthiasson as part of our series of guest sommelier dinners. Jill and her husband Steve are the life force behind Matthiasson Wines, located in Napa, which produces small, farm focused wines we get very excited about. Tonight Jill shares her enthusiasm and passion about viticulture, winemaking and the California terroir that shapes their beautifully balanced wines.

urban picnic

Warm Mediterranean mixed olives	6.5
Warm Brandade: whipped salt cod, gold potatoes, garlic, Thai chilies, house pickles, toasts	15
Baked fromage d’Affinois; served with crostini, Asian pear, green olive tapenade, endive crudité	14
Santa Barbara smoked salmon, oro blanco grapefruit, frisée, caviar, truffled crème fraîche	16.5
Plancha of Monterey calamari, mussels, prawn, sauce romesco, aioli, cilantro, tortilla chips	17

premieres

Roasted Jerusalem artichoke purée with parsnips, pepitas, crème fraîche	10
Marinated baby beets, mixed heirloom broccoli, arugula, fig aillade, toasted almonds, Manchego	14
Speckled castelfranco spring chicories, sieved farm egg, celery root, lemon-garlic dressing	13
Beef sirloin carpaccio, horseradish sauce, fried capers & sage, potato gaufrettes, watercress, St. George cheese	17
Pacific tuna ceviche, Mandarin orange dressing, sliced avocado, cara caras, fried taro, scallions, serranos	16
Chelsea gem manila clams, angel hair pasta, white wine, new garlic, spring herbs	17
Picnic Board: pâté de maison, duck liver mousse, Dijon, radishes, smoked butter, levain	17

california features

San Diego striped sea bass, Delta asparagus, Tokyo turnips, roasted fingerling potatoes, Cabernet buerre rouge	31
Wild sea scallops, roasted spring escarole, Lucia radicchio, toasted pistachio salsa rustica, shelling beans, breadcrumbs	31
Chanterelle Acquerello risotto, fava leaf, raclette, toasted Brussels sprouts, cardoons	24
Marrakesh roast chicken, vegetable tagine of cauliflower, chickpeas; lebnee, cucumber, onion raita, lime, cilantro	26
Five spice duck breast, roasted apples, French caviar lentils, cabbage, toasted hazelnuts, cracklins	28
Lamb Mixer: rack chop, T-bone, sausage; couscous, grilled chard, baby carrots, kumquats, mâche	30
Grilled Kobe flat iron steak, Italian butter beans, baby artichokes, arugula, Meyer lemon, fried rosemary, olio nuovo	34
12 ounce, dry-aged, New York steak, grilled, with the above accompaniments	60

Water-is-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 \$50; 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.