

# foreigncinema

Sunday, March 10th, 2019

oysters*	EACH	/	HALF	/	DOZEN
west coast					
Amethyst ( <i>Humboldt</i> )	4	/	24	/	48
Belon ( <i>Washington</i> )	5	/	30	/	60
Capital Pacifics ( <i>Washington</i> )	3.5	/	21	/	42
Grays Harbor ( <i>Washington</i> )	4	/	24	/	48
Hog Island Sweets ( <i>Point Reyes, CA</i> )	4.5	/	27	/	54
Kumamoto ( <i>Humboldt</i> )	4.5	/	27	/	54
east coast					
Acadian Pearl ( <i>New Brunswick</i> )	4.5	/	27	/	54
Chesapeake Bay ( <i>Maryland</i> )	4	/	24	/	48
Divine Pine ( <i>North Carolina</i> )	4	/	24	/	48
Saint Simone ( <i>New Brunswick</i> )	4	/	24	/	48
Village Bay ( <i>New Brunswick</i> )	4	/	24	/	48

shellfish*	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail ( <i>Florida</i> )	12	/	24	/	36
			HALF	/	WHOLE
Lobster ( <i>Maine</i> )			32	/	64
Dungeness Crab ( <i>Santa Cruz</i> )			30	/	60
			ROYALE	/	IMPERIAL
Plateaux des Fruits de Mer			72	/	165
<i>today's selection of steamed &amp; raw shellfish</i>					
caviar					
Tsar Nicoulai Estate .5oz			35		
Royal White Sturgeon 1oz			100		

Tonight we recommend the *Domaine de l'Horizon, 'Mar I Muntanya' Cotes Catalanes, France 2017 \$15/Glass or \$40/Carafe (500ml)*. Gerard Gauby and German-born winemaker Thomas Teibert are making fantastic natural wines in the tiny village of Calce, France. This blend of Syrah, Carignan and Grenache are grown biodynamically on vines deep in the foothills of the Pyrenees mountains. This exuberant and lovely red wine displays ample aromas of fresh cranberries, candied black cherries and earth with a crisp minerality on the finish. *Pair with the poulet frites*

## urban picnic

Warm Mediterranean mixed olives	6.5
Baked fromage d'Affinois, Medjool dates, roasted garlic, vegetable crudité, baguette toasts	16
Warm brandade: a blend of salt cod, potatoes, garlic and chilies; house pickles, crostini	16
Norwegian smoked salmon, oro blanco grapefruit, cucumber pickles, trout caviar, mustard sauce, farm egg, rye toasts	17
Plancha of Monterey Bay calamari, Oaxacan mole rojo, shelling beans, tortilla chips, cilantro aioli	16.5

## premieres

Hot & sour soup, baby leek, Fresno chili, ginger, shaved cabbage, rich chicken broth	10
Sonoma garden lettuces, blood oranges, toasted pistachios, blood orange vinaigrette, fromage blanc	13.5
Organic iceberg wedge salad, marinated baby beets, toasted seeds, Wisconsin blue, tangy buttermilk herb dressing	13.5
Pacific ahi poke, yuzu ponzu, avocado, purple daikon radish, spring onions, kumquats, habanero, togarashi, taro chips*	17
Beef sirloin carpaccio, salsa verde, St. George cheese, fresh horseradish, mâche, gaufrette chips*	17
Fritto misto: gulf prawns, cardoons, broccoli rabe, sliced tangelo, balsamic-orange dipping sauce	17
Charcuterie: pâté de maison, duck liver mousse, warm brioche, Seville orange marmalade, caperberries	18

## features

Pan fried rock cod, sautéed Bloomsdale spinach, roasted parsnip purée & chips, Sambhar masala mayo	31
Wild steelhead, artichokes barigoule, butter beans, black trumpet mushrooms, baby carrots, basil pistou, pea shoots	32
Sagne e pezzi pasta, chanterelle mushrooms, Meyer lemon, fava leaf, ricotta, shell beans, new garlic, breadcrumbs	24
<i>Poulet Frites!</i> Marrakesh scented roast chicken, Kennebec fries, spicy braised kale, cilantro-feta sauce, mizuna	26
Four peppercorn duck breast, caramelized Olympia pears, morel mushroom soufflé, toasted Brussels, hazelnuts	28
Tabil rubbed Heritage pork chop, Umbrian farro, arugula rabe, spiced cauliflower, citrus bagna cauda, mint	28
Grilled coffee rubbed Kobe bistro steak, almond sauce romesco, grilled chard, mojo verde, crispy russets, roasted turnips	32
Grilled dry aged 13 oz. Akaushi rib-eye steak with above accompaniments	60

*The Foreign Cinema Cookbook, Recipes and Stories Under the Stars* 30  
chef signed copies & shipping available!

thank you for your understanding water is served upon request.

\***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.