

foreigncinema

Sunday, March 15th, 2020

oysters*

EACH / HALF / DOZEN

Agate Pearl (Washington)	4	/	24	/	48
Beau Soleil (New Brunswick)	4	/	24	/	48
Chesapeake Bay (Maryland)	4	/	24	/	48
Crowes Pasture (Cape Cod, MA)	4	/	24	/	48
Grassy Bar (Morro Bay, CA)	4	/	24	/	48
Mookie Blue (Massachusetts)	3.5	/	21	/	42
Moonstruck (Maryland)	4	/	24	/	48
Stormy Bay (New Jersey)	4	/	24	/	48
Wellfleet (Massachusetts)	4	/	24	/	48

shellfish*

FOUR / EIGHT / TWELVE
12 / 24 / 36

Gulf White Prawn Cocktail (Florida)

HALF

Dungeness Crab (Santa Cruz)

30

Plateaux des Fruits de Mer

ROYALE / IMPERIAL

72

165

caviar service*

Tsar Nicoulai Estate .5 oz.

35

Regis Ova Royal 1 oz.

100

crème fraîche & papadum

Tonight we recommend the Château Pradeaux Rosé, Bandol, Provence 2018 \$17/Glass or \$46/Carafe (500ml)

Château Pradeaux is a historic estate dating back to the mid-18th century located just a few miles from the Mediterranean sea.

Pradeaux has become legendary amongst wine lovers for their exceptional renditions of the grape variety Mourvèdre. This lovely rosé exudes aromas of bright strawberry, crushed flowers and orange peel with a touch of minerality on the finish.

Pair with the house brined pork chop

urban picnic*

Warm Mediterranean mixed olives

7.5

Lavender baked goat cheese, Spanish white fig aillade, chicories, crostini, crudité

16.5

Provençal brandade: whipped salt cod, Yukon potatoes, garlic, chilies, house pickles, griddled toast

15

Norwegian smoked salmon, fingerling potatoes with curried crème fraîche, pickled onions, salmon caviar, levain crisps

18

Plancha: Monterey calamari, romesco sauce, chickpeas, aioli, tortilla chips

17

premieres*

Soup: Restorative shell bean and aromatic vegetable minestrone, Wagon Wheel cheese toast

9

Salad greens with our mozzarella, Spanish sherry dressing, dukkah, green goddess

13.5

Mixed chicory salad, Mandarin oranges, shaved fennel, Champagne-cider vinaigrette, smoked trout toast

13.5

Pacific tuna ceviche, avocado, Maui pineapple, red onion, lime, taro chips, citrus dressing, serrano chilies

18

Beef sirloin carpaccio, fresh horseradish sauce, watercress, waffled potatoes, St. George

18

Vegetables! Grilled broccoli rabe, tapenade, baby carrots, cauliflower, radish escabeche, shell beans, apricot salsa

15

Salt Spring mussels & Manila clams, pomme frites, *fra diavolo* broth

18

features*

Striped seabass, sliced blood oranges, snap peas, potatoes, little lettuces, Meyer lemon mayo, Niçoise olivada

30

Seared Maine sea scallops, kumquats, root purée, Champagne gastrique, roasted Brussels, almond salsa rustica

34

Orecchiette pasta, English peas, pea leaf, fresh ricotta, mint, breadcrumbs, Fiore Sardo pecorino

23

Sesame Madras curry fried chicken, hummus, spiced romanesco, baby turnips, kishmish, spiced honey

26

Peppercorn duck breast, truffled beets, duck confit-frisée salad, toasted hazelnuts, fromage blanc toast, huckleberries

29

House brined pork chop, Tunisian spices, new garlic-spring onion panzanella, grilled chard, kale, balsamic, Meyer lemon salsa verde

30

Grilled Kobe bavette steak, cocoa-ajwaan spice, arugula, Reggiano, white beans, bagna cauda

35

13oz Akaushi 28-day dry aged rib-eye, with the above accompaniments

60

The Foreign Cinema Cookbook, Recipes and Stories Under the Stars 30

bread service is available 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: \$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.

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