

foreigncinema

Tuesday, April 10th, 2018

oysters*

	EACH	/	HALF	/	DOZEN
west coast					
Chelsea Gem (Washington)	3.5	/	21	/	40
Grassy Bar (Morro Bay, CA)	3.5	/	21	/	40
Kumamoto (Humboldt, CA)	4.5	/	27	/	50
Miyagi (Point Reyes, CA)	3.75	/	22	/	43
Shigoku (Willapa Bay, WA)	4.5	/	27	/	50
east coast					
Beau Soleil (New Brunswick)	4.5	/	27	/	50
Chesapeake Bay (Maryland)	4	/	24	/	46
Moon Shoal (Barnstable, MA)	4.5	/	27	/	50
Mobjack Bay (Virginia)	3.5	/	21	/	40
Saint Simone (New Brunswick)	4	/	24	/	46
Wellfleet (Massachusetts)	4	/	24	/	46

shellfish*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (Florida)	12	/	24	/	36
Dungeness Crab (Crescent City, CA)					
Lobster (Maine)			HALF	/	WHOLE
			32	/	64
			50	/	100
Plateaux des Fruits de Mer					
Today's selection of steamed & raw shellfish					
ROYALE / IMPERIAL					
			72	/	165
caviar					
Tsar Nicoulai Estate Caviar .5oz			28		
Petrossian Tsar Imperial Shassetra Caviar 1oz			100		
with crème fraîche & papadum					

Tonight we recommend the *Domaine du Pélican Savagnin, 'Ouille' Arbois 2015 \$24/Glass or \$64/Carafe(500ml)*

This wine is a combination of fine Jurassic terroir and influential Burgundian expertise. Guillaume d'Angerville of Volnay fame perfect vineyards to farm sustainably in the Jura Mountains and creates wines of purity and finesse. This classic ouillé style crisp white wine with notes of golden apple, lemon rind and almonds with a touch of minerality on the finish.

Pair with our oysters

urban picnic

Warm Mediterranean mixed olives	6.5
Brandade: whipped salt cod, Yukon gold potatoes, garlic, Thai chilies, house pickles, ciabatta toasts	15
Baked fromage d'Affinois served with crostini, apple, crudité	14
Santa Barbara smoked salmon, ruby grapefruit, deviled farm egg, frisée, caviar, crème fraîche, Marash chili	16.5
Picnic Board: pâté de maison, duck liver mousse, apple butter, house grain mustard, radishes, grilled levain	17

premieres

Soup: Jerusalem artichoke velouté with chocolate mint, apple	9
Lacinato kale, avocado, radish, poblano-buttermilk dressing, cilantro, tortilla crisps, queso cotija	14
Beef sirloin carpaccio, Dijon sauce, waffled potatoes, fried capers, rosemary, Shelburne cheddar	17
Pacific tuna sashimi, sliced avocado, red onion, cara cara orange, aji amarillo-yuzu jus	17
P.E.I. mussels and "frites" with house chorizo, Castelvetro olives, white wine, pimentón aioli	17
Plancha of Monterey calamari, Oaxacan mole rojo, chickpeas, aioli, tortilla chips, cilantro	16.5

california features

Alaskan halibut, Delta asparagus, blood orange, fingerling potatoes, nasturtium butter sauce	33
Sea scallops, prawn, cod, clams, artichokes Barigoule, white beans, fennel, basil pistou, tapenade, aioli	32
Acquerello risotto, Alba and oyster mushrooms, wild nettle, fava leaf, borlotti beans, Fontina, Parmesan Reggiano	24
Madras curry-sesame seed fried chicken, chickpea hummus, spiced baby carrots, kishmish, ras honey	26
Four peppercorn duck breast, lentils, roasted roots, radicchio, huckleberries, foie gras, quacklins	28
Lavender brined pork chop, Spanish rice, shell beans, quelites greens, avocado, onion salsa, grilled lime	29
Cocoa-ajwain Kobe flat iron steak, crispy russets, grilled rabe, horseradish sauce, watercress	34
12 ounce, dry-aged, grilled New York steak 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.