

foreigncinema

Friday, April 12th, 2019

oysters*

EACH / HALF / DOZEN

west coast

| | | | | | |
|------------------------------------|-----|---|----|---|----|
| Belon (<i>Lopez Island, WA</i>) | 5 | / | 30 | / | 60 |
| Chelsea Gem (<i>Washington</i>) | 3.5 | / | 21 | / | 42 |
| Grays Harbor (<i>Washington</i>) | 4 | / | 24 | / | 48 |
| Kumamoto (<i>Humboldt, CA</i>) | 4.5 | / | 27 | / | 54 |
| Kumiai (<i>Baja, CA</i>) | 3.5 | / | 21 | / | 42 |

east coast

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|---------------------------------------|------|---|----|---|----|
| Belon (<i>Maine</i>) | 5 | / | 30 | / | 60 |
| Chesapeake Bay (<i>Maryland</i>) | 4 | / | 24 | / | 48 |
| East Point (<i>Virginia</i>) | 3.75 | / | 22 | / | 45 |
| Saint Simone (<i>New Brunswick</i>) | 4 | / | 24 | / | 48 |
| Village Bay (<i>New Brunswick</i>) | 4 | / | 24 | / | 48 |
| Wellfleet (<i>Massachusetts</i>) | 4 | / | 24 | / | 48 |

shellfish*

FOUR / EIGHT / TWELVE

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|---|----|---|--------|---|----------|
| Gulf White Prawn Cocktail (<i>Florida</i>) | 12 | / | 24 | / | 36 |
| | | | HALF | / | WHOLE |
| Dungeness Crab (<i>Marin Coast</i>) | | | 30 | / | 60 |
| Lobster (<i>Maine</i>) | | | 32 | / | 64 |
| | | | ROYALE | / | IMPERIAL |
| Plateaux des Fruits de Mer <i>today's selection of steamed & raw shellfish</i> | | | 72 | / | 165 |

caviar

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|--|-----|
| Tsar Nicoulai Estate .5 oz. | 35 |
| Royal White Sturgeon 1 oz. | 100 |
| Imperial Shassetra 1 oz. <i>crème fraîche & papadum</i> | 125 |

Tonight we recommend the Antoine Petitprez Mondeuse, 'Premier Vol' Savoie, France 2015 \$18/Glass or \$48/Carafe (500ml)

Based in Burgundy, Antoine Petitprez is one of the most forward thinking farmers in all of France consulting with growers across the country to help them practice more holistic responsible farming and convert to organic and biodynamic processes. This bottling from the alpine region of Savoie is full of bright raspberry and herbal aromatics leading to a refreshing juicy palate with savory edges.

Pair with the duck breast

urban picnic

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| Warm Mediterranean mixed olives | 6.5 |
| Baked fromage d'Affinois, tapenade, fingerling potatoes, crudité, baguette crostini | 16 |
| Warm brandade: a blend of salt cod, potatoes, garlic, chilies; house pickles, ciabatta toasts | 16 |
| Norwegian smoked salmon, oro blanco grapefruit, cucumber pickles, crema, trout caviar, mustard sauce, seeded crisps | 17 |
| Picnic board: pâté de maison, duck <i>ham</i> , mortadella, warm brioche, orange marmalade, house mustard, cornichon | 20 |

premieres

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| Soup: Meyer lemon-scented chicken brodo | 9 |
| Little gem lettuces, citrusy Green Goddess dressing, shaved radishes, sunchoke chips, Brokaw avocado | 14 |
| Hand pulled mozzarella, spring cress and mustards, baby beets, Egyptian dukkah, Champagne vinaigrette | 14.5 |
| Pacific tuna ceviche, avocado, mandarins, spring onions, salsa papi chulo, habanero, taro chips* | 17 |
| Beef sirloin carpaccio, baby artichokes, pesto, Mezzo Secco cheese, Corto extra virgin olive oil* | 18 |
| Catalonian style fideus, Chelsea gem clams, tomato, saffron, lacinato kale, shell beans, aioli | 16 |
| Monterey bay calamari plancha, Oaxacan mole rojo, chickpeas, crisp tortilla chips, cilantro aioli | 15 |

features

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| Alaskan halibut, braised with Riesling, Yukon potatoes, leeks, Savoy cabbage, thyme, kumquat | 34 |
| Maine sea scallops, black chanterelles, blood oranges, asparagus, parsnip-celery root purée, breadcrumb salsa | 35 |
| Acquerello risotto, snap peas, pea shoots, fiddlehead ferns, Umbrian farro, citrus, raclette, Piave | 24 |
| Madras curry fried chicken, hummus, Moroccan spiced veggies, kishmish, ras el hanout honey | 26 |
| Five spice duck breast, shiitake bread pudding, toasted Brussels, lentil purée, fried almonds, rich pâté toast | 28 |
| Lavender brined heritage pork chop, smashed opal apples, spinach, smoky bacon, shell beans, pickled shallots | 30 |
| Grilled Kobe bistro steak, fingerling potatoes, grilled rabe, baby carrots, fresh peppercorn butter | 33 |
| Grilled 13 oz. Akaushi ribeye, 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.