

foreigncinema

Tuesday, May 15th, 2018

oysters*

	EACH	/	HALF	/	DOZEN
west coast					
Chelsea Gem (<i>Washington</i>)	3.5	/	21	/	40
Grassy Bar (<i>Morro Bay, CA</i>)	3.5	/	21	/	40
Kumamoto (<i>Humboldt, CA</i>)	4.5	/	27	/	50
Marin Gem (<i>Point Reyes, CA</i>)	3.5	/	21	/	40
Pacific Gold (<i>Morro Bay, CA</i>)	4	/	24	/	46
east coast					
Island Creek (<i>Massachusetts</i>)	4	/	24	/	46
Row 34 (<i>Massachusetts</i>)	4	/	24	/	46
Saint Simone (<i>New Brunswick</i>)	4	/	24	/	46
Village Bay (<i>New Brunswick</i>)	4	/	24	/	46
Wellfleet (<i>Massachusetts</i>)	4	/	24	/	46

shellfish*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (<i>Florida</i>)	12	/	24	/	36
			HALF	/	WHOLE
Dungeness Crab (<i>Crescent City, CA</i>)			30	/	60
Lobster (<i>Maine</i>)			35	/	70
			ROYALE	/	IMPERIAL
Plateaux des Fruits de Mer <i>Today's selection of steamed & raw shellfish</i>			72	/	165
caviar					
<i>with crème fraîche & papadum</i>					
Tsar Nicoulai Estate Caviar .5oz					28
Petrossian Tsar Imperial Shassetra Caviar 1oz					100

Tonight we recommend the Domaine du Pélican, Poulsard, Jura, France 2015 \$26/Glass or \$69/Carafe (500ml)

Guillaume d' Angerville, of the famed Marquis d' Angerville in Volnay, has recently begun to make wines from the lesser known appellation of Arbois. His new passion project is already producing some of the most elegant wines from the region. This exhibit has waves of tart berries, dried rose petals, and perfect acidity that make it a great wine to enjoy alone or with your meal.
Pair with the five spice duck breast

urban picnic

Warm Mediterranean mixed olives	6.5
Brandade: blended salt cod, Yukon gold potatoes, garlic, Thai chilies, house pickles, ciabatta toasts	15
Lavender baked goat cheese, kumquat-walnut aillade, crudité, baguette crostini	15
Santa Barbara smoked salmon, curried potato salad, pickled mustard seeds, papadum, trout caviar	16.5
Plancha: Monterey Bay calamari, Oaxacan mole rojo, chickpeas, lime, aioli, corn tortilla chips	16.5

premieres

Soup: spring potato-leek with cardoons & green garlic	9
Petite chopped salad, little gem, radicchio, mozzarella, radish, pancetta piana, Dijon dressing, farm egg, tapenade	14.5
Sonoma baby butter lettuce, strawberries, little beets, fromage blanc, toasted pistachio	13
White bass ceviche, Meyer lemon, spring onions, Castelvetrano olives, radish, taro chips*	18
Chilled local asparagus, pecorino salsa, breadcrumbs, chive flowers	15
Beef sirloin carpaccio, aged Vermont cheddar, fresh horseradish shower, lemon, capers, spicy greens, olio nuovo*	17
Gulf prawns sautéed, white beans, saffron, tomato, garlic, fregola, cumin aioli	16
Pâté de maison & rich duck liver mousse, spring salad, toasts	22

california features

Alaskan halibut, Delta asparagus, fingerlings, Mandarin orange, gribiche sauce	34
Seared rare Hawaiian tuna, baby artichokes, white beans, serpentine cucumbers, lettuces, olivada*	33
Madras curry-sesame seed fried chicken, chickpea hummus, Moroccan vegetables, kishmish, spiced honey	27
Acquerello risotto primavera, fresh porcini, English peas, snap peas, basil pistou, Piave	25
Five spice duck breast & confit leg, Sonoma morels, ramp bread pudding, chard, wild huckleberries, duck jus	28
LAMB MIXED GRILL: loin chop, tenderloin kebab, crepinette, harissa, roasted cherries, Bloomsdale spinach, farro	27
Grilled flat iron steak, cranberry beans, grilled broccoli rabe, roasted peppers, Argentine salsa	34
Akaushi rib-eye steak, aged 21 days, with the above accompaniments	60

Celebrate the release of our new *Foreign Cinema Cookbook, Recipes and Stories Under the Stars!*
Signed copies available through your server!

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.