

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>New Brunswick</i>)	4.5	/	27	/	54
Chesapeake Bay (<i>Maryland</i>)	4	/	24	/	48
Jolly (<i>Dennis, Massachusetts</i>)	4	/	24	/	48
Kumamoto (<i>Baja, CA</i>)	4.5	/	27	/	54
Mookiemoto (<i>Maine</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Village Bay (<i>New Brunswick</i>)	4	/	24	/	48

shellfish*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (<i>Florida</i>)	12	/	24	/	36
Lobster (<i>Maine</i>)			HALF	/	WHOLE
			38	/	76
Plateaux des Fruits de Mer <i>today's selection of steamed & raw shellfish</i>			ROYALE	/	IMPERIAL
			72	/	165

caviar

Tsar Nicoulai Estate Caviar .5 oz.	30
Regiis Ova Royal 1 oz. <i>crème fraîche & papadum</i>	100

Tonight we recommend Le Grappin, Savigny-lès-Beaune, Burgundy, France 2014 \$24/Glass or \$64/Carafe (500ml)
Emma & Andrew Nielsen established Le Grappin in 2011 and are devoted to discovering overlooked & under-appreciated vineyards amongst the great regions of Burgundy. This refreshing, yet supple white wine made from Chardonnay exudes aromas of Meyer lemon, golden apples and white flowers with a touch of black truffle on the finish.
Pair with pink peppercorn duck breast

urban picnic*

Warm Mediterranean mixed olives	6.5
Lavender baked Sonoma goat cheese, escarole, albion strawberries, olive tapenade, crudité, crostini	16
Warm brandade: a blend of salt cod, potatoes, garlic, chilies; house pickles, crisp lavash	16
Norwegian smoked salmon, dill crema, pickled onion, caperberries, trout caviar, seeded crisps	17
Plancha of Monterey calamari, Oaxacan mole rojo, Yukon potatoes, mojo verde, aioli, tortilla ribbons	16.5

premieres*

Soup: Purple Cherokee tomato gazpacho, heirloom cucumber, spiced oil	9
Italian summer Castelfranco and Coraline chicories, white beans, Pecorino sardo, Meyer lemon, garlic croutons	13
Martin's arugula, red candy peaches, toasted hazelnuts, Redwood Hill goat's milk feta, peach dressing	14.5
Hand pulled mozzarella, our cured anchovies, heirloom cucumbers, beets two ways, shiso-basil vinaigrette, Za'atar	14.5
Pacific hamachi sashimi, avocado, white grapefruit, yuzu jus, Fresno chilies, togarashi, micro cilantro	18
Beef sirloin carpaccio, tarragon Green Goddess, waffled potatoes, São Jorge, Farmer George herbs	18
Classic French boudin blanc, wild huckleberries, shoestring potatoes, mizuna greens	16

features*

Le Grand Aioli: scallops, local cod, clams, mussels, fingerlings, tomatoes, garden radishes, Niçoise olives, snap peas, cucumber	33
Pacific wild swordfish, sweet white corn, padron peppers, la salsa borracha, heirloom zucchini, harissa	32
Garganella pasta, Mt. Shasta morels & fairy ring mushrooms, English peas, radicchio, saffron cream, Reggiano	25
Sesame seed curry fried chicken, Santa Rosa plum chutney, chickpea hummus, lacinato kale, quinoa, radishes, spiced honey	26
Pink peppercorn duck breast, fava purée, apricots, wild arugula, rich pâté toast, baby turnips, yellow onion jam, cracklings	28
Heritage brined pork chop, basil, fregola, nectarines, grilled chard, spring onions, Tunisian spiced, nectarine-ancho butter	29
Grilled bistro steak, cocoa-ajwain, baby carrots, spring herb salsa, shelling beans, breadcrumbs, sieved egg, watercress	35
Grilled 13 oz. Akaushi rib-eye steak, with the above accompaniments	60

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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: \$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.