

# foreigncinema

Context and memory play powerful roles in  
all the truly great meals in one's life. - Anthony Bourdain

Monday, June 11th, 2018

## oysters\*

	EACH	/	HALF	/	DOZEN
Beach Plum (Massachusetts)	4	/	24	/	46
Beau Soleil (New Brunswick)	4.5	/	27	/	50
Chesapeake Bay (Maryland)	4	/	24	/	46
Fin de la Baie (New Brunswick)	4	/	24	/	46
Grassy Bar (Morro Bay, CA)	3.5	/	21	/	40
Kumamoto (Humboldt, CA)	4.5	/	27	/	50
Kumiai (Baja, CA)	3.5	/	21	/	40
Mookie Blue (Massachusetts)	3.5	/	21	/	40
Pacific Gold (Morro Bay, CA)	4	/	24	/	46
Shigoku (Willapa Bay, WA)	4.5	/	27	/	50
Skookum (Washington)	3.75	/	22	/	43

## shellfish\*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (Florida)	12	/	24	/	36
			HALF	/	WHOLE
Dungeness Crab (Crescent City, CA)			30	/	60
Lobster (Maine)			35	/	70
			ROYALE	/	IMPERIAL
Plateaux des Fruits de Mer			72	/	165
<i>Today's selection of steamed &amp; raw shellfish</i>					

## caviar

with crème fraîche & papadum

Tsar Nicoulai Estate Caviar .5oz	28
Petrossian Tsar Imperial Shassetra Caviar 1oz	100

Tonight we recommend Clemens Busch, Pünderich-Marienburg, Kabinett, Mosel, Germany 2015 \$15/Glass or \$39/Carafe (500ml)

Clemens Busch is located in the small village of Pünderich on the banks of the Mosel river. This biodynamic producer specializes in noble, aromatic grape Riesling and strives to express the terroir of the steep slate slopes of Marienberg with this bottling. This refreshing white wine is delicately sweet, with notes of honeydew, citrus zest and stone fruit.

Pair with the fried oysters

## urban picnic

Warm Mediterranean mixed olives	6.5
Brandade: blended salt cod, Yukon gold potatoes, garlic, Thai chilies, house pickles, ciabatta crostini	15
Baked goat cheese, fig-walnut aioli, fingerling potatoes, crudité, baguette	15
Plancha: Monterey Bay calamari, Oaxacan mole rojo, chickpeas, lime, aioli, topos	16.5
Santa Barbara smoked salmon, farm egg, chive-dill potatoes, pickled mustard seed, caper berries, toast	16.5

## premieres

Soup: roasted early tomato and zucchini, tandoori cream	10
Summer Caesar: little gems, lime, avocado, toasted seeds, radish, romanesco, tortilla crisps, queso cotija	14.5
Martin's arugula, marinated baby beets, tart cherry dressing, candied pistachios, Fourme d'Ambert toast	14.5
Japanese hamachi sashimi, cucumbers, radish, habanero, grapefruit, jicama, yuzu jus*	17
Beef sirloin carpaccio, julienne heirloom squash, house cured anchovies, capers, Grana Padano*	17
Shaved porcini, fresh pulled mozzarella, summer truffle, mint, lemon, caviar	17
Cornmeal fried oysters, crisp pork belly, harissa, petite salad, pickled shallot	18

## california features

New Bedford sea scallops, English pea, local morels, asparagus, fingerlings, saffron aioli, salsa verde	34
Pacific tuna seared rare with Persian spices, baby carrots, snap peas, cauliflower-Yukon hash, Valencia orange	33
Garganelle pasta, spring porcini, fresh ricotta, slivered artichoke, garlic, chili, lemon, basil pesto, breadcrumbs	24
Madras curry-sesame fried chicken, crunchy Savoy cabbage slaw, kishmish, crisp chickpeas, ras el hanout honey	26
Five spice duck breast "cassoulet" with duck confit, bacon, white beans, turnips, quacklins, pâté toast, frisée	28
Brined heritage pork chop, rainbow chard, panzanella, Cabernet onions, Pecorino salsa	31
Grilled flat iron steak, cocoa ajwaan, smoky shell beans, broccoli rabe, ramp-pimentón aioli, cress	34
Akaushi rib-eye steak, aged 21 days, with the above accompaniments (while available)	60

The Foreign Cinema Cookbook, Recipes and Stories Under the Stars is available.

Chefs John and Gayle will sign your personal copy!

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.