

foreigncinema

Monday, July 9th, 2018

oysters*

	EACH	/	HALF	/	DOZEN
west coast					
Chelsea Gem (Washington)	3.5	/	21	/	40
Grassy Bar (Morro Bay, CA)	3.5	/	21	/	40
Kumamoto (Baja, CA)	4.5	/	27	/	50
Kumiai (Baja, CA)	3.5	/	21	/	40
Miyagi (Point Reyes, CA)	3.75	/	22	/	43
east coast					
Ichabod Flats (Plymouth, MA)	4.5	/	27	/	50
Island Creek (Massachusetts)	4	/	24	/	46
Mookie Blue (Massachusetts)	3.5	/	21	/	40
Oyster Pond (Long Island, NY)	4	/	24	/	46
Row 34 (Massachusetts)	4	/	24	/	46

shellfish*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (Florida)	12	/	24	/	36
			HALF	/	WHOLE
Dungeness Crab (Washington)			32	/	64
Lobster (Maine)			30	/	60
			ROYALE	/	IMPERIAL
Plateaux des Fruits de Mer			72	/	165
<i>Today's selection of steamed & raw shellfish</i>					
caviar					
Tsar Nicoulai Estate Caviar .5oz			28		
Petrossian Tsar Imperial Shassetra Caviar 1oz			100		
<i>with crème fraîche & papadum</i>					

Tonight we recommend the *Domaine Weinbach, 'Altenbourg', Gewürztraminer, Kayserberg, France 2016* \$24/Glass or \$65/Carafe (500ml)
This fantastic wine hails from the cellars of the Faller family in picturesque Kayserberg, Alsace. Current matriarch Catherine runs the property with her son Théo and continues to provide traditional aromatic whites from this stunning region of France. This beautiful, opulent white wine made entirely of Gewürztraminer delivers aromas of white plum, lychee & rose water with a touch of spice on the finish.
Pair with the Fried Chicken

urban picnic

Warm Mediterranean mixed olives	6.5
Brandade: blended salt cod, Yukon gold potatoes, garlic, Thai chilies, house pickles, baguette crostini	15
Lavender baked goat cheese, Mission figs, radishes, endive, baby carrots, toasts	15
Santa Barbara smoked salmon, caviar, crème fraîche, sieved egg, frisée, toast	16.5
Rich duck liver mousse, blueberry preserves, petite salad, vincotto, grilled levain	14

premieres

"Majjiga" savory chilled yogurt & lemon cucumber soup, ginger, curry leaf, cilantro, green chili	10
Martin's arugula, Suncrest peaches, Fourme d'Ambert, almonds, Tunisian spiced honey	13.5
F.C. summer wedge, jalapeño-buttermilk dressing, baby beets, watermelon radish, toasted pepitas, Manchego	13.5
Heirloom watermelon & cherry tomatoes, Egyptian nut relish, smoky pepper coulis, sumac vinaigrette, Essex feta	14.5
Beef sirloin carpaccio, julienne heirloom squash, house cured anchovies, pine nuts, capers, Grana Padano*	17
Ahi tuna ceviche, aguachile, avocado, cucumber, red onion, cilantro, habanero, yucca chips*	15
Plancha: Monterey Bay calamari, Oaxacan mole rojo, chickpeas, lime, aioli, tortilla chips	16.5
Crispy stuffed squash blossoms, ricotta, charred sweet corn, spicy cabbage escabeche, queso cotija	17

california features

Santa Barbara sea bass cooked in a fig leaf, summer ragout of chanterelles, favas, baby carrots, tarragon salsa verde	32
Seared yellowtail jack, saffron basmati, avocado, tomato chutney, summer beans, sungolds, curry lime vinaigrette, papadum	32
Our pappardelle, heirloom & little sweet tomatoes, slivered garlic, chilies, grappa, basil, Reggiano	24
Madras curry-sesame fried chicken, heirloom cucumber salad, baba ganoush, radicchio & escarole, kishmish	26
Five spiced duck breast, sausage, nectarine, broccoli rabe, butter beans, smoky bacon, quacklins, foie gras, breadcrumbs	28
Mixed grill: lamb chop, T-bone, crépinette, roasted morels, rainbow chard, fregola, pecorino salsa	31
Grilled Snake River flat iron, ancho-coffee rub, padrón peppers, heirloom tomatoes, sweet corn, harissa butter	34
Dry aged Akaushi rib-eye steak served with the above accompaniments	60

The Foreign Cinema Cookbook, Recipes and Stories Under the Stars is available.
Chefs John and Gayle will sign your 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.