

foreigncinema

Sunday, August 5th, 2018

oysters*

	EACH	/	HALF	/	DOZEN
west coast					
Disco Hama (Washington)	4	/	24	/	46
Grassy Bar (Morro Bay, CA)	3.5	/	21	/	40
Hog Island Sweets (Point Reyes, CA)	4	/	24	/	46
Kumamoto (Humboldt, CA)	4.5	/	27	/	50
Kumiai (Baja, CA)	3.5	/	21	/	40
Pacific Gold (Morro Bay, CA)	4	/	24	/	46
Shigoku (Willapa Bay, WA)	4.5	/	27	/	50
east coast					
Beau Soleil (New Brunswick)	4.5	/	27	/	50
Blue Point (Connecticut)	4	/	24	/	46
Island Creek (Massachusetts)	4	/	24	/	46
Mookie Blue (Massachusetts)	3.5	/	21	/	40
Moon Shoal (Barnstable, MA)	4.5	/	27	/	50

shellfish*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (Florida)	12	/	24	/	36
			HALF	/	WHOLE
Dungeness Crab (Washington)			30	/	60
Lobster (Maine)			32	/	64
			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		
Royal California White Sturgeon Caviar 1oz			80		
Petrossian Tsar Imperial Shassetra Caviar 1oz			100		
<i>with crème fraîche & papadum</i>					

Tonight we recommend the Charles Trosset Mondeuse, 'Prestige des Arpents' Vin de Savoie-Arbin, France 2016 \$16/Glass or \$43/Carafe (50cl). Tucked away at the foot of the Alps, the Savoie is a tiny appellation that is making some of the most exciting wines in eastern France. The Trosset brothers are the fourth generation to craft wines from the native red varietal Mondeuse. This bottling exudes pomegranates, red plums & violets with a juicy medium bodied palate full of boundless energy with a backbone of minerality. *Pair with the five-spiced duck*

urban picnic

Warm Mediterranean mixed olives	6.5
Cumin scented brandade: blended salt cod, Yukon gold potatoes, Thai chilies, garlic, ciabatta toasts, house pickles	16
Lavender baked goat cheese in a grape leaf, Albion strawberries, crudité, endive, baguette crostini	15
Santa Barbara smoked salmon, caviar, farm egg, chive-crème fraîche, sea-bean salad, fingerling potato chips	16.5
Plancha: local Monterey calamari, Oaxacan mole verde, chickpeas, cilantro aioli, topos	16

premieres

Brodo: Parmigiano Reggiano and Early Girl tomato, golden squash, fregola, opal basil, lemon oil	9
Red butter lettuce, buttermilk dressing, marinated baby beets, radishes, Fourme d'Ambert, toasted seeds	13.5
Andy's hand pulled mozzarella, toybox tomatoes, fresh anchovies, hummus, dukkah, papadum	14
Tuna poke, yuzu ponzu, pineapple, Walla Walla onions, avocado, cucumber, habanero, plantain chips*	17
Sonoma foie gras-duck mousse, Mendocino raspberries, Martin's arugula, blood orange essence, gougères	16
Beef sirloin carpaccio, Half Moon Bay artichokes, French mayo, lemon, capers, watercress*	17
Full Belly Farm melon, sliced San Daniele prosciutto, labneh, pistachios, saba, cocoa nibs	16
Steamed Salt Spring mussels, tiny clams, fines herbs, smoky harissa broth, fideus, grilled garlic bread	16

features

Grilled local swordfish, heirloom tomato "puttanesca," sunburst squash, olivada, anchovy mayo, fried capers	30
King salmon roasted in a fig leaf, fava purée, jade green beans, walnut-fig aillade, sun gold tomatoes	33
Orecchiette pasta, sweet 100 tomatoes, English peas, lobster mushrooms, rustic arugula pesto, pine nuts, chili, Parmesan	25
Madras curry-sesame fried chicken, Moroccan spiced carrots, baba ganoush, sultana kishmish, radish	26
Five-spiced duck breast, Candy Stripe figs, gold chanterelles, turnips, white beans, sausage, chard, breadcrumbs, quacklins	28
Brined heritage pork chop, Suncrest peach & sweet white corn panzanella, basil, radicchio, Kenya butter	33
Grilled Kobe bistro steak, coffee rub, La Ratte potatoes, sliced tomatoes, padrón peppers, costata romanesco, Argentine salsa	34
Dry aged, Akaushi rib-eye steak served with the above accompaniments	60

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

Thank you for your understanding that 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.

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