

Sunday, September 8th, 2019

oysters*

east coast

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>New Brunswick</i>)	4.5	/	27	/	54
Chesapeake Bay (<i>Maryland</i>)	4	/	24	/	48
Mookie Blue (<i>Massachusetts</i>)	3.5	/	21	/	42
Village Bay (<i>New Brunswick</i>)	4	/	24	/	48

west coast

Amethyst (<i>Humboldt, CA</i>)	4	/	24	/	48
Kumiai (<i>Baja, CA</i>)	3.5	/	21	/	42

shellfish*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (<i>Florida</i>)	12	/	24	/	36
			HALF	/	WHOLE
Dungeness Crab (<i>Washington</i>)			36	/	72
Lobster (<i>Maine</i>)			38	/	76

Plateaux des Fruits de Mer			ROYALE	/	IMPERIAL
<i>today's selection of steamed & raw shellfish</i>			72	/	165

caviar

Tsar Nicoulai Estate .5 oz.	35
Regiis Ova Royal 1 oz.	100
<i>crème fraîche & papadum</i>	

Tonight we recommend the Arbe Garbe Malvasia Bianca, 'Benandants' Russian River Valley 2015 \$20/Glass or \$52/Carafe (500ml)
The Bertoz family pay homage to their homeland of Friuli, Italy by featuring bottlings of Italian grapes grown in Sonoma County. This lovely white wine is made from the Mediterranean grape variety Malvasia. It is sourced from Catie's Corner Vineyard in the heart of the Russian River Valley; showing aromas of lemon curd, guava and wild flowers balanced by rich texture and a crisp, refreshing finish.
pair with the pork chop

urban picnic*

Warm Mediterranean mixed olives	7.5
Lavender baked goat cheese, wrapped in a fig leaf, Bronx grapes, green olive tapenade, toasts, crudité	16
Aromatic brandade: whipped salt cod, Yukon potatoes, garlic, chilies; house pickles, crostini	16.5
Norwegian smoked salmon & roasted trout rillettes, caviar, crème fraîche, capers, pickled onions, seed crisps	18
Plancha! Monterey calamari, Oaxacan mole rojo, chickpeas, cilantro aioli, corn tortilla chips	17

premieres*

Soup: tomatillo chili verde, chickpeas, whipped crema, tortilla whiskers	9
Martin's arugula, radishes, blackberry vinaigrette, Reggiano, balsamica	14
Heirloom tomatoes, little gems, shelling beans, tarragon-shallot mayo, cucumbers	15
Fragrant melons, feta, cocoa nibs, mint oil, smoked chili, toasted pistachios	15.5
Sea bass ceviche, avocado, Walla Walla onion, citrus, aji limón chili, jicama, fried taro	18
Beef sirloin carpaccio, horseradish sauce, arugula, Wilde Weide, gaufrettes	18
Steamed Chelsea Gem clam "chowder," rich ale broth, lardons, Yukon potato, cheddar-garlic gougères	17
Pâté de maison, duck liver mousse, grilled brioche, nectarine preserves, cornichons	16.5

features*

Marin coast wild king salmon, shaved fennel, white beans, marinated beets, farm egg salsa verde, breadcrumbs	34
Mendocino albacore tuna, sungold cherry tomatoes, haricot verts, fingerlings, squash ribbons, olivada, aioli	32
Acquerello risotto, golden chanterelle & lobster mushrooms, summer beans, radicchio, Parmesan, toasted hazelnuts	25
Sesame fried chicken with Madras curry, cucumber salad, hummus, Dapple Dandy pluots	26
Four peppercorn duck breast, warm Mission figs, roasted escarole, French lentils, quacklin' butter	29
American Heritage Duroc pork chop, smashed Gravenstein apples, levain panzanella, grilled onions, chicories	30
Cocoa ajwaan Kobe bistro steak, white corn cobettes, piperade, shell beans, Kenya butter, jalapeño mojo	35
Grilled 13 oz. Akaushi New York steak, with the above accompaniments	62

The Foreign Cinema Cookbook, Recipes and Stories Under the Stars 30
chef signed copies & shipping available!

bread service is available 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.