

foreigncinema

spread love, not fear

tuesday, september 15th, 2020

oysters*

	EACH	/	HALF	/	DOZEN
east coast					
Beau Soleil (<i>Miramichi Bay, N.B. CN</i>)	4.5	/	27	/	54
Chesapeake Bay (<i>Maryland</i>)	3.75	/	22.5	/	45
East Point (<i>Virginia</i>)	3.75	/	22.5	/	45
Saint Simone (<i>Saint Simone Bay, N.B. CN</i>)	4	/	24	/	48

west coast

Earthquake Bay (<i>Tomales Bay, CA</i>)	4.5	/	27	/	54
Fanny Bay (<i>Vancouver Island, BC</i>)	3.5	/	22	/	42
Kaipara (<i>Kaipara Harbor, N.Z.</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Kumamoto (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48

shellfish*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (<i>Florida</i>)	12	/	24	/	36
HALF					
Maine Lobster	40				
Dungeness Crab (<i>Oregon</i>)	35				

caviar service*

Tsar Nicoulai Estate .5 oz. served with papadum & crème fraîche	40				
ROYALE / IMPERIAL					
Plateaux des Fruits de Mer	72	/	165		
Today's best selection of shellfish & oysters					

Tonight we recommend the Massican, 'Annia' Napa Valley 2016 \$18/glass or \$46/Carafe (500ml)

Highly regarded local winemaker Dan Petroski vinifies this beautiful white blend of Friulano, Ribolla Gialla and a touch of Chardonnay; grown on the soils of Napa Valley. It is inspired by historic white wines from the hills of Friuli in Northeast Italy. This elegant wine displays notes of stone fruit, citrus blossoms & almond paired with a delicate, refreshing finish.

Pair with the sea scallops

urban picnic*

Warm Mediterranean mixed olives	7
Lavender baked goat cheese with fresh strawberries, radicchio, crudité, baguette toasts	16
Provençal brandade: whipped salt cod, Yukon potatoes, garlic, house pickl	16.5
Santa Barbara smoked salmon, farm egg, butterball potatoes, pickled onions, honey-mustard sauce, caperberries	18
Antipasto: Andrew's fresh pulled mozzarella, heirloom melon, San Daniele prosciutto, herbs	18

premieres*

Moroccan tomato bisque, chickpeas, harissa, minted yogurt	10
Cinema Caesar: little gem, avocado, lemon, garlic croutons, Parmesan	14
Mission fig & field mushrooms, shaved fennel, orange essence, Reggiano	15
Pacific halibut poke, house sriracha, umami sauce, avosabi, scallions	18
Steak tartare "puttanesca", tonnato sauce, garlic & chili, salt-vinegar chips	18
Grilled Monterey calamari, chermoula, chili oil, aioli, breadcrumbs	17
38° North farms duck liver mousse, blackberry compote, toasts, saba	15
<i>La Frita!</i> Stuffed squash blossoms, eggplant, zucchini, onion rings, marinara sauce, Piave & herbs	18

features*

Viking Island sea scallops "BLT", bacon, sweet corn, early girls, garden lettuce, olive tapenade, basil	35
Trofie pasta, housemade ricotta, broccoli rabe, squash, lemon, garlic, chili, breadcrumbs	24
Madras spiced roast chicken, chickpea hummus, Za'atar cucumber fattoush	26
4-peppercorn duck breast, crimson grapes, cranberry bean puree, endive salad, pâté toast, currents	30
Heritage pork chop arista <i>alla verdura</i> : fava purée, yellow & green beans, walnut anchoiade, watercress	31
Snake River Wagyu bavette steak, chipperbec fries, arugula, sauce romesco, grilled artichokes, aioli	36
Dry aged Akaushi rib-eye steak with the above accompaniments	68

ACME levain sourdough country bread with our cultured butter 5

Local house-cured anchovies, olio nuovo 6.5

Ibérico Chicharrónes 6

Please help us sustain and survive this unusual time by being mindful of the length of overall time spent at your table.

* **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.