

foreigncinema

Sunday, October 7th, 2018

oysters*

	EACH	/	HALF	/	DOZEN
west coast					
Hog Island Sweets (<i>Point Reyes, CA</i>)	4	/	24	/	48
Redwood Curtain Kumamoto (<i>Humboldt, CA</i>)	4.5	/	27	/	54
Kusshi (<i>British Columbia</i>)	4	/	24	/	48
Pacific Gold (<i>Morro Bay, CA</i>)	4	/	24	/	48
east coast					
Beau Soleil (<i>New Brunswick</i>)	4.5	/	27	/	54
East Dennis (<i>Massachusetts</i>)	4	/	24	/	48
Island Creek (<i>Massachusetts</i>)	4	/	24	/	48
Moon Shoal (<i>Massachusetts</i>)	4.5	/	27	/	54
Wellfleet (<i>Massachusetts</i>)	4	/	24	/	48

shellfish*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (<i>Florida</i>)	12	/	24	/	36
			HALF	/	WHOLE
Lobster (<i>Maine</i>)			32	/	64
Dungeness Crab (<i>Washington</i>)			32	/	64
			ROYALE	/	IMPERIAL
Plateaux des Fruits de Mer <i>today's selection of steamed & raw shellfish</i>			72	/	165
caviar					
Royal California White Sturgeon Caviar 1oz			80		
Petrossian Tsar Imperial Shassetra Caviar 1oz <i>with crème fraîche & papadum</i>			100		

Tonight we recommend the Rodolphe Demougeot, 'Clos Saint-Désiré' Beaune, Burgundy, France 2014 \$28/Glass or \$75/Carafe (500ml) Rodolphe Demougeot, a native of Burgundy, began vinifying his own wines in 1992 and has been impressing the wine world ever since. He employs biodynamic techniques during winemaking and in the vineyards to ensure that his wines speak of the distinct terroir from which they came. This elegant white Burgundy exudes aromas of citrus, white blossom & peony honey with a touch of toasted nuts on the finish. Pair with the sea scallops

urban picnic

Warm Mediterranean mixed olives	6.5
Robust brandade: blended salt cod, potatoes, Kashmiri chilies, garlic; house pickles, ciabatta toasts	16
Lavender baked goat cheese, Suncrest peach jam, fennel, radishes, endive, crostini	15
Santa Barbara smoked salmon, caviar, beet mimosa, dill crème fraîche, papadum, mustard seeds	16.5
Plancha de Mariscos! Prawns, cod, Manila clams, Oaxacan mole rojo, chickpeas, aioli, topos	17

premieres

Soup: October minestrone, prosciutto, <i>pane con tomate</i>	10
Fresh mozzarella, Warren pears, escarole hearts, pink & gold beets, wild huckleberries, Riesling vinaigrette	14
Iceberg Wedge: cilantro-lime dressing, julienne radish, smashed avocado, diced Early Girls, queso cotija	14
Local halibut ceviche, shaved jicama, cucumbers, pink lemon, charmoula, taro chips*	17
Beef sirloin carpaccio <i>tonnato</i> , tuna conserva, capers, fried rosemary, chili, parsley, wispy gaufrettes*	17
Glazed pork belly, steamed Hog Island clams, pilsner broth, herb-shallot mayo, shoestring potatoes	16
Duck Trio: foie gras terrine, rich liver mousse & rillettes, cornichon, huckleberry-rhubarb jam, toasted brioche	22

features

Seared sea scallops, broccoli di ciccio, romanesco purée, Oro Blanco grapefruit, almond-salsa rustica	35
Pacific tuna seared rare, Persian spices, mixed peppers, lettuces, fingerling potatoes, tapenade, aioli, jus	33
Fedelini pasta, toybox cherry tomatoes, eggplant, Martin's arugula, house ricotta, breadcrumbs	25
Madras curry-sesame fried chicken, chickpea hummus, Moroccan baby carrots, kishmish, cucumber raita, ras el hanout	26
Crisp duck leg confit, five-spice scented duck breast, gold chanterelles, couscous, plums, herb salad, quacklins	28
Grilled lavender brined pork chop, seared summer squash, blue lake & Italian shelling beans, Pecorino salsa	29
Coffee rubbed Kobe bistro steak, grilled levain, heirloom tomatoes, Spanish onions, anchovy bagna cauda	34
Dry-aged Akaushi New York steak with the above accompaniments	60

The Foreign Cinema Cookbook, Recipes and Stories Under the Stars, is available for purchase
Chefs Gayle and John will personalize your copy!

Thank you for your understanding 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.