

foreigncinema

Sunday, November 4th, 2018

Your vote, Your Voice

oysters*	EACH	/	HALF	/	DOZEN
Aunt Dotty (Massachusetts)	4	/	24	/	48
Beau Soleil (New Brunswick)	4.5	/	27	/	54
Ichabod Flats (Plymouth, MA)	4.5	/	27	/	54
Moon Shoal (Massachusetts)	4.5	/	27	/	54
Row 34 (Massachusetts)	4	/	24	/	48
Shigoku (Willapa Bay, WA)	4.5	/	27	/	54
Wellfleet (Massachusetts)	4	/	24	/	48

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

Tonight we recommend the Domaine Hubert Lignier, Bourgogne Aligoté, Gevrey, France 2015 \$16/Glass or \$43/Carafe (500ml)

This charming wine is sourced from a small parcel located in the prestigious town of Gevrey in the Côte de Nuits. Hubert Lignier creates one of the highest quality expressions of the lesser-known white grape of the region called Aligoté. This fantastic white Burgundy exudes aromas of white flowers, butter and orchard fruits with a hint of sea salt on the finish.

Pair with the seared sea scallops

urban picnic

Warm Mediterranean mixed olives	6.5
Robust brandade: blended salt cod, potatoes, Kashmiri chilies, garlic; house pickles, ciabatta toasts	16
Baked fromage d'Affinois, roasted garlic, tapenade, fingerling potatoes, Mountain Rose apple, crostini	15
Santa Barbara smoked salmon, caviar, celery root remoulade, mustard seeds, baguette toast	16.5

premieres

Soup: silky white vegetable velouté, aromatic Burgundy truffle	9.5
Autumn mixed chicories, Boskop apple, cider dressing, toasted walnuts, Fourme d'Ambert	14
Sonoma escarole & foie gras, rye toast point, marinated baby beets, Riesling vinaigrette, gastrique	14
Roasted Gill's Golden squash, labneh, pomegranate, Egyptian dukkah, mint, Marash chili, balsamic	14
Beef sirloin tartare, capers, pickled peppers, herbed sauce, farm egg, waffle potatoes, Parmigiano-Reggiano*	17
Pacific ahi carpaccio, yuzu ponzu, smashed avocado, fresh horseradish, Scotch Bonnet peppers, scallions*	17
Hog Island clams, spiced sausage, white wine & soffritto, basil, chili oil, ciabatta toast	15
Plancha: Monterey calamari, Oaxacan mole rojo, aioli, cilantro, lime, tortilla chips*	17

features

Seared sea scallops, Brussels sprouts, butterball potatoes, bacon lardons, pickled apple, Champagne beurre blanc*	35
Pacific swordfish, roasted eggplant, smoky harissa, Valencia orange, Castelvetro olive, white beans, aioli*	32
Acquerello risotto, local porcini, coccora & chanterelle mushrooms, fava beans & leaves, oregano, Parmigiano-Reggiano	23
Madras curry-sesame fried chicken, chickpea hummus, ginger raita, Moroccan spiced veggies, kishmish, ras honey	26
Five-spice duck breast, roasted French butter pear, yellow wax beans, foie gras, parsnip purée, treviso	28
Heritage brined pork chop, delicata squash, grilled kale, smashed fall fruits, hazelnut-salsa rustica	29
Grilled Kobe bistro steak, al pastor, broccoli di ciccio, Umbrian farro, shell beans, Argentine salsa	34

The Foreign Cinema Cookbook, Recipes and Stories Under the Stars 40

chef signed copies & shipping available!

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.