

foreigncinema

wednesday, march 3rd, 2021

oysters*

| | EACH | / | HALF | / | DOZEN |
|---|------|---|------|---|-------|
| Beau Soleil (<i>Miramichi Bay, N.B. CN</i>) | 4.75 | / | 28.5 | / | 57 |
| Blue Pool (<i>Washington</i>) | 3.75 | / | 22.5 | / | 45 |
| Chelsea Gem (<i>Washington</i>) | 3.5 | / | 21 | / | 42 |
| East Point (<i>Virginia</i>) | 3.75 | / | 22.5 | / | 45 |
| Fanny Bay (<i>Vancouver Island, BC</i>) | 3.5 | / | 21 | / | 42 |
| Hog Island Sweets (<i>Point Reyes, CA</i>) | 4.5 | / | 27 | / | 54 |
| Kumamoto (<i>Humboldt, CA</i>) | 4 | / | 24 | / | 48 |
| Kusshi (<i>Deep Bay, British Columbia</i>) | 4 | / | 24 | / | 48 |
| Saint Simone (<i>Saint Simone Bay, N.B. CN</i>) | 4 | / | 24 | / | 48 |
| Summerstone (<i>Skunk Island, WA</i>) | 4.5 | / | 27 | / | 54 |

shellfish*

| | FOUR | / | EIGHT | / | DOZEN |
|---|-------------------|---|-------|---|-------|
| White Prawn Cocktail (<i>Sea of Cortez</i>) | 12 | / | 24 | / | 36 |
| | HALF | | | | |
| Dungeness crab (<i>Bodega Bay</i>) | 38 | | | | |
| Maine lobster (<i>Maine</i>) | 40 | | | | |
| | caviar service* | | | | |
| Tsar Nicolai Estate .5 oz. | 40 | | | | |
| served with papadum & crème fraîche | | | | | |
| | ROYALE / IMPERIAL | | | | |
| Plateaux des Fruits de Mer | 75 / 170 | | | | |
| Today's best selection of shellfish & oysters | | | | | |

Tonight we recommend Muller-Catoir Scheurebe, Pfalz, Germany 2018 \$12/Glass or \$32/Carafe (500ml)

There are some parts of the world where white wine from the grape Scheurebe is well known and very popular. California is not one of those places. Give Muller-Catoir's excellent example of what this grape can be a chance and you'll see what we have all been missing. It's nose is as interesting as it's palate, full of floral and stone fruit notes, and it finishes with a touch of salinity and eternal length. *Pair with Mediterranean roast chicken*

urban picnic*

| | |
|--|----|
| Warm Mediterranean mixed olives | 7 |
| Lavender scented goat cheese, Niçoise olivada, Lucia leaf, sliced apples, endive, crudité, baguette toasts | 16 |
| Provençal brandade: blended salt cod, Yukon potatoes, garlic, house pickles, griddled bread | 17 |
| Santa Barbara smoked salmon, Oro Blanco grapefruit, caviar, celery root, avocado, walnuts | 17 |
| Antipasto: House duck breast prosciutto & liver mousse, mustard, blackberry jam, grilled bread | 20 |

premieres*

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|---|----|
| Soup: silky parsnip & celery root velouté, Périgord truffle | 11 |
| Sonoma lettuces, Persian cucumber, toasted hazelnuts, Wilde Weide, Champagne vinaigrette | 14 |
| Hand pulled mozzarella, roasted baby beets, blood orange, pistachios, tamarind-onion chutney, pomegranate | 15 |
| Local halibut ceviche, avocado salsa verde, kumquat, jicama, fried roots, Fresno chili, lime | 20 |
| Beef sirloin carpaccio, farm egg, fried capers, tarragon sauce vert, waffled potatoes, Manchego | 18 |
| La Frita: shrimp fritters, onion rings, delicata, broccoli, lemon, citrus-cumin sauce | 20 |
| <i>Plancha!</i> Monterey calamari, clams, mussels, Spanish romesco, chickpeas, cilantro-lime mayo, tortilla chips | 18 |

main features*

| | |
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| Grilled Hawaiian swordfish, Italian beans, chimichurri, roasted escarole, turnips, picholine-Meyer lemon relish, aioli | 35 |
| Garganelle pasta, shaved cauliflower, black olives, sultanas, soft herbs, pine nuts, garlic, orange, aged Pecorino | 25 |
| Mediterranean roast chicken, Za'atar, Arabian salsa verde, hummus, tabbouleh, toum sauce, labneh | 28 |
| 4-peppercorn duck breast, French lentils, endive-shaved fennel salad, orange supremes, toasted almonds, quacklins | 30 |
| American heritage brined pork chop, smashed avocado, cranberry bean purée, quelites spiced greens, pork jus | 34 |
| Snake River Wagyu bavette steak, crispy Yukon potatoes, grilled broccoli rabe, Spanish onions, horseradish sauce | 36 |
| Grilled, dry aged, Akaushi New York steak served with the above accompaniments | 68 |

Warm Acme levain bread with our cultured butter, sea salt 5
Ibérico pork chicharrónes, harissa & lime 5
House-cured Monterey Bay sardines in extra virgin olive oil 6

Périgord truffle 15

Film: Moonrise Kingdom

* 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.

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