NEW YEARS EVE MENU TEMPLATE

OYSTERS ON THE HALF SHELL & SHELLFISH

	EACH	/ HALF	/ DOZEN
Beau Soleil *(New Brunswick)*	4.5	/ 27	/ 54
East Point *(Virginia)*	3.75	/ 22.5	/ 45
Hammersley Inlet *(Washington)*	4	/ 24	/ 48
Hog Island Sweets *(Point Reyes, CA)*	4.5	/ 27	/ 54
Kumamoto *(Baja, MX)*	4.75	/ 28.5	/ 57
Kusshi *(British Columbia)*	4	/ 24	/ 48
Miyagi *(Point Reyes)*	3.75	/ 22	/ 43
Mookiemoto *(Maine)*	4	/ 24	/ 48
Saint Simone *(Massachusetts)*	4	/ 24	/ 46

		HALF	/ WHOLE
Tsar Nicoulai Estate Caviar .5 oz	30		
Regiis Ova Royal Caviar 1 oz	110		
Dungeness Crab *(Local)*		36	/ 72
Lobster *(Maine)*		36	/ 72

GARDEN DELIGHT WELCOME AMUSE

MAINE LOBSTER BISQUE
BRIOCHE, CRÈME FRAÎCHE

SHUCKED OYSTERS ON THE HALF SHELL, TUNA TARTARE & CAVIAR
PACIFIC TUNA, TROUT ROE, CHAMPAGNE GELEE

DUNGENESS CRAB AND GULF SHRIMP COCKTAIL, LOUIE DRESSING
GEMS, CELERY, FENNEL, CARROT SLAW

SMOKED SALMON, WARM BLINI, STURGEON CAVIAR
TSAR NICOULAI ESTATE CAVIAR & LOTS AND LOTS OF CLARIFIED BUTTER

VEGETABLE TEMPURA, GILDED WITH TRUFFLED DASHI (V)
AVOCADO, HEN OF THE WOOD MUSHROOMS, FUTSU SQUASH, LOTUS ROOT

ARTICHOKE HEARTS, MANDARINS, FRIED SUNCHOKES, HALF MOON BAY LETTUCES (v)
TARRAGON, SILKY WHITE BEAN-OLIVE OIL "MOUSSE"

AROMATIC DUCK BREAST, POMEGRANATE, TAPENADE TOAST, QUACKLIN'S
TART CHERRY DRESSING, WINTER CHICORIES

BEEF TARTARE WITH PÉRIGORD TRUFFLE
QUAIL EGG, WAFFLED POTATO GAUFRETTES, CAPERS, SHALLOTS, PARSLEY

RAVIOLO, CHESTNUT, RICOTTA, PÉRIGORD TRUFFLE
BUTTERNUT SQUASH, FLOWERS, HERBS, BROTH

MAIN COURSES

SAUTEED EASTERN SEA SCALLOPS WITH CHAMPAGNE, SAFFRON
GOLD CHANTERELLES, WHITE GRAPEFRUIT, FINGERLING POTATO COINS, VELVETY SAVOY

MENDOCINO PETRALE SOLE, LOBSTER MENIUERE
RAINBOW CHARD, WISPY POMMES FRITES, ROMANESCO

WHITE TRUFFLE RISOTTO (v)
PORCINI, SHAVED WHITE TRUFFLE, CARDOON, CAULIFLOWER PURÉE, HERB SALAD

QUAIL STUFFED WITH WILD RICE, SAUTERNES POACHED PHAEASANT SAUSAGE
PINK PEPPERCORNS, SPLIT PEA PURÉE, ASIAN PEAR, TURNIPS, CARAMEL ORANGE JUS

SEARED RACK OF LAMB
POMMES ANNA, WILD NETTLE-OLIVE-MINT SAUCE, GLAZED BABY CARROTS

SALT ROASTED PRIME RIB
TALLOW BISCUIT, CREAMED SPINACH-BROCCOLI RABE, BONE MARROW BUTTER, AU JUS

** **Notice** : The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

Corkage fee: $50 per 750ml bottle, Magnum corkage $70; 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.