

foreigncinema

Monday, November 6th, 2017

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (New Brunswick)	4.5	/	27	/	50
Blue Point (Connecticut)	4	/	24	/	46
Calm Cove (Washington)	3.5	/	21	/	40
Capital Pacifics (Washington)	3.5	/	21	/	40
Fanny Bay (Vancouver Island, BC)	3.5	/	21	/	40
Kumamoto (Humboldt, CA)	4.5	/	27	/	50
Kumiai (Baja, CA)	3.5	/	21	/	40
Kusshi (British Columbia)	4	/	24	/	46
Malpeque (Prince Edward Island)	4.5	/	27	/	50
Miyagi (Point Reyes, CA)	3.75	/	22	/	43
Olympia (Washington)	4	/	24	/	46
Pacific Gold (Morro Bay, CA)	4.5	/	27	/	50
Saint Simone (New Brunswick)	4	/	24	/	46

shellfish*

	FOUR	/	EIGHT	/	TWELVE
White Prawn Cocktail (Florida)	12	/	24	/	36
			HALF	/	WHOLE
Lobster (Maine)			30	/	60
Dungeness Crab (Oregon)			23	/	46
			ROYALE	/	IMPERIAL
Plateaux des Fruits de Mer: <i>Today's selection of steamed & raw shellfish</i>			66	/	145
Tsar Nicoulai Estate Caviar Service .5oz <i>Crème fraîche, papad</i>	28				

Tonight we recommend the Fort Ross, Fort Ross-Sea View 2014 \$21/glass or \$55/carafe (500ml)

If you would like a local white wine from the Sonoma Coast with a touch of Burgundian elegance, then look no further. This beautiful Chardonnay grown on coastal ridges of Northern California in view of the Pacific exudes notes of pear & citrus blossom, with a hint of French oak on the finish.

Pair with the Khari Machi

urban picnic

Warm Mediterranean mixed olives	6.5
Brandade: salt cod, blended with gold potatoes, garlic, Thai chilies, grilled toasts, house pickles	15
Baked Reading raclette with potatoes, garlic confit; endive, Rome Beauty apple, baguette toasts	14
Santa Barbara smoked salmon, dill crème fraîche, beet mimosa, pickled onions, frisée, caviar	16
Plancha! Monterey calamari, papi chulo salsa, chickpeas, tortilla chips, lime, cilantro, aioli	17

premieres

Soup: late Early Girl & aubergine velouté, spiced yogurt	9.5
Mixed November chicories, shaved Fuyu persimmon, cider dressing, toasted walnuts, Fourme d'Ambert	13
Martin's arugula, poached cherries, spiced lentils, hazelnuts, orange oil, saba	13
Mezze of grilled eggplant, marinated beets, pomegranate, roasted delicata, labneh, flat bread, feta, Aleppo chili	15
Hamachi sashimi, citrus salsita, avocado, yuzu granita, serrano, Fillegren olive oil, tobiko, ponzu	17
Beef sirloin tartare, fresh horseradish crème fraîche, waffled potatoes, farm egg, capers, tarragon, chives	17
Butternut squash risotto, fried almonds, radicchio, sage	16
Sonoma foie gras terrine, plum jam, toasted ciabatta	22

california features

Khari Machi: sea scallops, prawn, clams, mussels, basmati rice, avocado chutney, green chili, curry leaf, papad	31
Pacific coast seabass, patatas bravas, sauce romesco, lacinato kale, picholine tapenade, aioli, jus	32
Trofie pasta, golden chanterelles, delicata squash, ricotta, lemon, garlic, chili flakes, breadcrumbs, Reggiano	22
Madras curry-sesame fried chicken, Moroccan carrots, hummus, escarole salad, kishmish	26
Five spiced duck breast, sweet potato & crispy Brussels sprouts hash, farro, currants, apple purée, pâté toast	28
Tunisian-spiced lamb duo, jeweled couscous, heirloom squash, radicchio, toasted pistachios, spiced honey	29
Snake River farm Kobe flat iron steak, Italian butter beans, grilled rabe, mizuna, anchovy-spiced mayo	34
Lavender brined pork chop grilled with the above accompaniments	29

California law requires we continue with water-served-upon-request; thank you for your understanding.

* 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 \$42; 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.