foreigncinema

Thursday, November 30th, 2017

oysters*

	EACH	/ HALF	/ DOZEN
Barron Point *(Skookum Inlet, WA)*	3.25	19	36
Beau Soleil *(New Brunswick)*	4.5	27	50
Blue Point *(Connecticut)*	4	24	46
Capital Pacific *(Washington)*	3.5	21	40
Chelsea Gem *(Washington)*	3.5	21	40
Fanny Bay *(Vancouver Island, BC)*	3.5	21	40
Hog Island Sweets *(Point Reyes, CA)*	4	24	46
Hood Canal *(Washington)*	3.75	22	43
Kumamoto *(Humboldt, CA)*	4.5	27	50
Kumiai *(Baja, CA)*	3.5	21	40
Kusshi *(British Columbia)*	4	24	46
Rocky Point *(Washington)*	3.25	19	36
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 *(Local!)*	23	46

	ROYALE	/ IMPERIAL
Plateaux des Fruits de Mer: *Today's selection of steamed & raw shellfish*	66	145

caviar

Tsar Nicoulai Estate Caviar .5oz	28
Petrossian Tsar Imperial Shassetra Caviar 1oz *with crème fraîche & papadum*	100

Tonight we recommend Ceritas Pinot Noir, Elliot Vineyard, Sonoma Coast, California 2015 $35/Glass or $93/Carafe (500ml)
Ceritas is the passion project of John Raytek and Pheobe Bass with the goal of making pure mineral driven expressions of Pinot Noir & Chardonnay. These wines are some of the most exciting being produced in California today. This Pinot is delicate yet vibrant exuding aromas of raspberry, rose petal & crushed stone all leading to a light palate with immense energy.
Pair with the five-spice duck breast

urban picnic

Warm Mediterranean mixed olives	6.5
Brandade: salt cod, blended with gold potatoes, garlic, Thai chilies, grilled toasts, house pickles	15
Baked fromage d'Affinois with potatoes, roasted garlic, endive, apple, baguette toasts	14
Santa Barbara smoked salmon, farm egg, caviar, Dijon sauce, pickled onions, potato gaufrettes	16
Plancha of Monterey calamari, sauce romesco, chickpeas, cilantro, lime, tortilla chips	15

premieres

Minestrone of golden chanterelles, turnips, cabbage, shell beans, Comté, arugula pesto	9.5
November chicories, green goddess dressing, pickled baby beets, radishes, quinoa, seeds, Essex feta	14
Martin's arugula, Fuyu persimmon, tart cherry dressing, orange oil, rich duck liver pâté toast	13
Hamachi sashimi, avocado, Valencia orange, yuzu, frisée, olio nuovo, Aleppo chili	17
Beef sirloin carpaccio, red onion rings, balsamic mayo, frilly mustard greens, St. George cheese	17
Catalonian Fideus: Chelsea Gem clams, green chard, house chorizo, saffron, garlic, tomato, aioli	17
Sonoma Valley foie gras terrine, Suncrest peach jam, pain de mie	22

california features

Fort Bragg Petrale sole, Brussels sprouts hash, celery root, citrus-cardamom beurre blanc	30
Pacific tuna seared rare, fried butterball potatoes, heirloom broccoli di ciccio, olives, salsa verde, Meyer lemon mayo	32
Acquerello risotto, golden chanterelles, shell beans, butternut squash, Fontina, toasted hazelnuts	23
Madras curry-sesame seed fried chicken, quelites greens, marinated chickpeas, spiced honey, plumped sultanas	26
Five-spice duck breast, masala caviar lentils, smashed apples, endive, quacklins, foie gras	28
Grilled bacon wrapped pork tenderloin, roasted squash purée, cauliflower, labneh, harissa butter	28
Snake River farms Kobe flat iron steak, butter beans, grilled treviso, farro, horseradish, red wine butter	34
Dry-aged New York steak grilled with the above accompaniments	60

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.