

## VALENTINE'S DAY SAMPLE MENU

### OYSTERS ON THE HALF SHELL & SHELLFISH

	EACH	/	HALF	/	DOZEN		EACH	/	HALF	/	DOZEN
Chelsea Gem ( <i>Washington</i> )	4	/	24	/	48	Miyagi ( <i>Point Reyes</i> )	4	/	24	/	48
Kumamoto ( <i>Baja, MX</i> )	4	/	24	/	48	Olympia ( <i>Washington</i> )	4	/	24	/	48
Kumiai ( <i>Baja, MX</i> )	4	/	24	/	48	Salazar ( <i>Washington</i> )	4	/	24	/	48
Kusshi ( <i>British Columbia</i> )	4	/	24	/	48	Saint Simone ( <i>New Brunswick</i> )	4	/	24	/	48
Tsar Nicoulai Estate Caviar .5 oz	50						HALF	/	WHOLE		
Poached Gulf Prawns	3	/	18	/	36	Dungeness Crab ( <i>Local</i> )	36	/	72		
						Lobster ( <i>Maine</i> )	36	/	72		

## A WELCOME AMUSE BOOZE

### MAINE LOBSTER BISQUE

DEVEILED LOBSTER GOUGÈRE

### AVOCADO COCKTAIL, OUR SECRET SAUCE

CRUNCHY CABBAGE & JALAPEÑO SLAW, BEET MIMOSA, TOASTED PEPITAS

### PACIFIC OCEAN TRIO

SF LANDED HALIBUT CEVICHE, JAPANESE KANPACHI SASHIMI, PACIFIC AHI POKE

### WARM BLUE CORN BLINI, SMOKED SALMON, TSAR NICOULAI ESTATE CAVIAR

CRÈME FRAÎCHE, LOTS AND LOTS OF CLARIFIED BUTTER

### VEGETABLE TEMPURA, GILDED WITH TRUFFLED DASHI (V)

AVOCADO, HEN OF THE WOOD MUSHROOMS, SQUASH, BROCCOLI RABE, TOGARASHI

### ARTICHOKE HEART, TANGELOS, FRIED SUNCHOKES, HALF MOON BAY LETTUCES (V)

TARRAGON, SILKY WHITE BEAN-OLIVE OIL MOUSSE

### OUR TRUFFLED BURRATA WITH SAN DANIELE PROSCIUTTO

LEVAIN TOAST, WILD ARUGULA PISTOU, TOASTED WALNUTS

### BEEF TARTARE WITH PÉRIGORD TRUFFLE

QUAIL EGG, WAFFLED POTATO GAUFRETTES, SHALLOTS, PARSLEY, CAPERS, DIJON SAUCE

### TAGLIATELLE PASTA WITH SHAVED TRUFFLES

JAPANESE SEA URCHIN, CREAM, CITRUS ZEST, TROUT ROE CAVIAR, FINES HERBS

## MAIN COURSES

### SEARED MAINE SEA SCALLOPS WITH CHAMPAGNE SAFFRON BUTTER SAUCE

MOREL MUSHROOMS, RUBY GRAPEFRUIT, FINGERLING POTATO COINS, VELVETY SAVOY CABBAGE

### MAHI MAHI CRUSTED IN MACADAMIA NUT, CRAYFISH SAUCE

AROMATIC COCONUT RICE, SPICED ISLAND GREENS, MANGO-PINEAPPLE SALSA

### AQUERELLO RISOTTO ROSSA (V)

OYSTER MUSHROOMS, RADICCHIO, SHAVED WHITE TRUFFLE, RED BEET PURÉE, PARSNIP, HERB SALAD

### EXOTIC SCENTED DUCK BREAST, SAUTERNES POACHED DUCK SAUSAGE

ROASTED DELICATA SQUASH, MARTIN'S CHICORIES, BLOOD ORANGE SUPRÊMES, BELUGA LENTILS

### LAMB TRIO: RACK CHOP, NOISETTE, MERGUEZ

APRICOT & PISTACHIO JEWELLED COUSCOUS, TAMARIND CHUTNEY, ENGLISH PEAS

### PEPPERCORN FILET MIGNON "WELLINGTON"

BLACK TRUMPET DUXELLES, CAULIFLOWER & CELERY ROOT, ONION MARMALADE, GRILLED CHARD, 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: \$60 per 750ml bottle, Magnum corkage \$80; 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.*