

Valentine's Day

February 14th, MMXVIII

OYSTERS ON THE HALF SHELL & SHELLFISH

	EACH	/	HALF	/	DOZEN		EACH	/	HALF	/	DOZEN
Beau Soleil (New Brunswick)	4.50	/	27.00	/	50.00	Kumamoto (Humboldt)	4.50	/	27.00	/	50.00
Belon (Lopez Island, BC)	4.50	/	27.00	/	50.00	Malpeque (P.E.I. Canada)	4.50	/	27.00	/	50.00
Blue Point (Connecticut)	4.25	/	26.00	/	48.00	Miyagi (Tomales Bay, CA)	3.75	/	22.00	/	43.00
Capital Pacifics (Washington)	3.50	/	21.00	/	40.00	Olympia (Washington)	4.00	/	24.00	/	46.00
Chelsea Gem (Washington)	3.50	/	21.00	/	40.00	Shigoku (Washington)	4.00	/	24.00	/	46.00

	ROYALE	/	IMPERIALE		HALF	/	FULL
Plateaux des Fruits de Mer:	66.00	/	145.00	Dungeness Crab	23.00	/	46.00
Today's selection of cooked & raw shellfish; <i>Dungeness crab, prawns, clams, mussels, oysters</i>				Maine Lobster	30.00	/	60.00
				Tsar Nicoulai Estate Caviar Service .5oz			28.00
				Petrossian Tsar Imperial Shassetra Caviar 1oz			100.00
				with crème fraîche & papadum			

TO START

S HIITAKE MUSHROOM CONSOMMÉ

APPETIZERS

MAINE LOBSTER BISQUE

LOBSTER GOUGÈRE, GOLD LEAF

VALENTINE'S DUNGENESS CRAB CAESAR

CAROLINE AND ENDIVE, CARA CARA ORANGE, SHAVED FENNEL, LEMON, ANCHOVY

LAVENDER BAKED GOAT CHEESE

FRIED ALMONDS, RADISH SALAD, POPPADOM

SIRLOIN STEAK TARTARE

BEET-HORSERADISH, CAPERS, PARSLEY, QUAIL EGG, GAUFRETTES

JAPANESE HAMACHI

CRISPY TARO, TOBIKO, YUZU, FRESNO CHILIES

FLORIDA PRAWN COCKTAIL

RUSSIAN, FRENCH & COCKTAIL DRESSINGS, CAVIAR

FRITTO MISTO OF EARLY SPRING VEGETABLE DELIGHTS

HEN OF THE WOODS, PIRACICABA BROCCOLI, FAVA LEAF, ORANGE SLICES, PAKORA, BALSAMIC-ORANGE SAUCE

SONOMA FOIE GRAS

EN TERRINE, SPICED TOMATO JAM, FEBRUARY TRUFFLE, TOAST POINTS

PHEASANT SAUSAGE & DUCK PÂTÉ TOAST

ROSE PETAL SAUCE, PRESERVED LEMON

MAIN COURSES

ACQUERELLO SEAFOOD RISOTTO

MAINE SCALLOPS, CRAB, GULF PRAWNS, MUSSELS, CRAYFISH, SAFFRON, GARDEN VEGGIES

PACIFIC TUNA SEARED RARE

BERGAMOT BAGNA CAUDA, BLOOD ORANGES, CANNELLINI BEANS, CASTELVETRANO OLIVES, OLIO NUOVO

WILD NETTLE SFORMATO

CALIFORNIA ASPARAGUS, BLACK CHANTERELLES, PEA SHOOTS, MEYER LEMON, PARMESAN

PEPPERCON SPICED DUCK BREAST & SAUSAGE

BRUSSEL SPROUTS, CHANTERELLE SPOONBREAD, HAZELNUTS, ROASTED PEAR, FOIE GRAS

RACK OF LAMB CHOP, NOISETTE & CRÉPINETTE WITH MOROCCAN SPICES

JEWELLED COUSCOUS, SPICED THUMBELINA CARROTS, RAITA, GILDED TABIL, PISTACHIOS

DRY AGED NEW YORK STEAK

SPINACH, CELERY ROOT-POTATO PURÉE, TRUFFLED HORSERADISH SAUCE

PLEASE, NO SUBSTITUTIONS, THANK YOU!

A 5.5% charge is being applied to each check for San Francisco city mandates. Corkage fee \$45 per bottle, magnum corkage \$60; 2 bottle maximum

Foreign Cinema is not responsible for lost, stolen or damaged items.

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