

foreigncinema

Welcome to San Francisco Mr. & Mrs. Jeffrey Bryan

Sunday, August 13th, 2017

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (New Brunswick)	4.5	/	27	/	50
Blue Point (Connecticut)	4.25	/	26	/	48
Capital Pacifics (Washington)	3.5	/	21	/	40
Chelsea Gem (Washington)	3.5	/	21	/	40
Hog Island Sweets (Point Reyes, CA)	3.75	/	22	/	43
Kumamoto (Humboldt, CA)	4.5	/	27	/	50
Kusshi (British Columbia)	4	/	24	/	46
Saint Simone (New Brunswick)	4	/	24	/	46
Shigoku (Willapa Bay, WA)	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: Today's selection of steamed & raw shellfish			66	/	145
Tsar Nicoulai Estate Caviar Service .5oz Crème fraîche, papad			28		

Tonight we recommend the *Domaine Antoine Arena Patrimonio Rouge*, 'Carco' Corsica, 2014 \$23/Glass or \$62/Carafe (500ml) Located in the region of Patrimonio in Northern Corsica, this wine is produced by the highly regarded winemaker Antoine-Marie Arena. Made from the Niellucciu grape, more commonly known as Sangiovese, this varietal has evolved on Corsican terroir for the last nine centuries. A beautiful wine with notes of dried cherries, garrigue & green herbs with a hint of cedar & leather on the finish. Pair with the New York steak

urban picnic

Warm Mediterranean mixed olives	6.5
Baked fromage d'Affinois in a fig leaf, Mission figs, olivada, new potatoes, crudité, baguette crostini	14
Warm brandade, salt cod whipped with potatoes, garlic, Thai chilies, grilled toasts, house pickles	15
Santa Barbara smoked salmon, potato salad, house pickles, farm egg, crème fraîche, dill	16
House charcuterie: lonza, pâté de canard, salami, bread, mustard, pickles	20

premieres

Soup: kale & potato in rich chicken broth, crème fraîche, lemon oil, pinenuts	9
Martin's field greens, shaved radish, heirloom cucumbers, aged sherry vinaigrette, seeds, Brabander	13
Full Belly heirloom melon, fresh mozzarella, Maldon salt, Marash chili, cocoa nib-mint salsa	14
Pacific sea bass ceviche, yuzu sauce, avocado, sungold tomatoes, slivered chilies, olio verde, taro whiskers*	17
Beef sirloin carpaccio, horseradish crema, waffle chips, fried capers, Manchego, mizuna*	17
Hog Island clams, Italian sausage, tarragon & fennel broth, kale, white wine, shallot, garlic	17
Sonoma foie gras torchon, Karen's preserves, pain de mie	22

california features

California yellowtail seared rare, sweet corn, summer squash, pole beans, harissa vinaigrette	31
New Bedford scallops, cherry tomatoes, butter beans, crispy artichokes, basil salsa, olive tapenade, aioli	34
Acquerello risotto, lobster mushrooms, summer favas, squash blossoms, Parmesan Reggiano	23
Trofie pasta, julienne toybox squash, our ricotta, breadcrumbs, lemon zest, chili, garlic, mint	23
Madras curry-sesame fried chicken, chickpea hummus, Moroccan carrots, radicchio salad, kishmish	26
Grilled pork chop rubbed with tabil, smashed Gravenstein apples, crispy russet potatoes, Jimmy Nardello peppers, lemon	29
Grilled Kobe bavette, cranberry beans, heirloom tomatoes, broccoli rabe, salsa yerba y ajo, upland cress	32
Dry-aged, grain-finished New York steak with cranberry beans, Cabernet butter	60

Thank you for your understanding that water is served upon request

* 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.