

# foreigncinema

wednesday, october 30th, 2024

## oysters\*

	EACH	HALF	DOZEN
Beau Soleil ( <i>Miramichi Bay, N.B., CN</i> )	4.5	/ 27	/ 54
Bevan ( <i>Chesapeake Bay, VA</i> )	4.5	/ 27	/ 54
Bijou ( <i>New Brunswick, CN</i> )	4	/ 24	/ 48
Blue Devils ( <i>Laguna Manuela, Baja, MX</i> )	4.5	/ 27	/ 54
Capital Gems ( <i>Harstine Isl. East, WA</i> )	4	/ 24	/ 48
Kumamoto ( <i>Laguna Manuela, Baja, MX</i> )	5	/ 30	/ 60
Kusshi ( <i>Deep Bay, British Columbia</i> )	4	/ 24	/ 48
Marin Gem ( <i>Point Reyes, CA</i> )	4	/ 24	/ 48
Princess Delights ( <i>New London, PEI, CN</i> )	4.5	/ 27	/ 54
Pt. Reyes Miyagi ( <i>Pt. Reyes, CA</i> )	4	/ 24	/ 48
Saint Simone ( <i>Saint Simon Bay, N.B. CN</i> )	4	/ 24	/ 48
Shigoku ( <i>Willapa Bay, WA</i> )	4.5	/ 27	/ 54
Skookum ( <i>Little Skookum Inlet, WA</i> )	4	/ 24	/ 48
Littleneck Clams ( <i>Cedar Key, FL</i> )	3.5	/ 21	/ 42

## shellfish\*

	FOUR	EIGHT
White Prawn Cocktail ( <i>Sea of Cortez</i> )	16	/ 32
	HALF	WHOLE
Lobster ( <i>Maine</i> )	45	/ 90
Dungeness Crab ( <i>WA</i> )	40	/ 80
	ROYAL	IMPERIAL
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	95	/ 195

## caviar\*

*with papadum & crème fraîche*

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

*Tonight we are featuring Zarate, Albariño, Rías Baixas, Spain \$18/glass or \$48/carafe*

Galicia is a gem in the northwest corner of Spain, above Portugal. The valley is cut by the Sil River and provides the perfect exposure to ripen grapes. The white grape Albariño is the star of the show, outshining other native grapes, being both complex and easy drinking. Bodegas Zarate has been producing wines in the region for decades, promoting quality above all else. *Pairs well with the Alaskan King Salmon*

## urban picnic

Warm Mediterranean mixed olives	7.5
Baked fromage d'Affinois, garlic confit, radish, crudité, endive, crostini	20
Salt cod brandade with Yukon potatoes, garlic, green chili, pickles, baguette crisps	21
Santa Barbara smoked salmon, Niçoise olivada, farm egg, watercress, fennel, toast point	22
Charcuterie plate: pâté de campagne, house-cured lonza, San Daniele prosciutto, house mustard, grilled bread	25

## premieres

Sunchoke velouté, crème fraîche, chili oil	12
Heirloom chicories, herb buttermilk dressing, Fuji apples, Flame grapes, candied walnuts, chèvre	17
Sebastopol little gem salad, lemon-anchovy vinaigrette, radish, garlic croutons, Parmesean	16
Autumn mezze: Martin's baby carrots, house lebeh, baby beets, Fresno chili, crispy chickpeas, honey	19
Half Moon Bay sea bass tartare, shoyu ponzu, scallions, cucumber, caviar, sesame seeds	24
Sirloin beef carpaccio, salsa verde, capers, red onion, gaufrettes, Manchego	23
Grilled Monterey calamari, chermoula, aioli, chili oil, breadcrumbs	21

## main features

Alaskan king salmon, little turnips, Jimmy Nardellos, crispy Martin's potatoes, basil beurre blanc	44
House pappardelle: golden chanterelles, broccoli rabe, Calabrian chili, garlic, marjoram, Piave	32
October biryani: saffron basmati rice, pole beans, eggplant, tomatoes, almonds, crispy shallots, toum	32
Madras sesame fried chicken, truffled sweet corn spoonbread, persimmon cabbage salad, spiced honey	34
Grilled Heritage pork chop, soft polenta, cipollini onions, grilled pluots, Pecorino salsa	38
Five-spice duck breast & confit leg, butternut squash, Warren pears, frisée & endive, Cassis	39
Grilled Wagyu Akaushi bavette steak, roasted delicata squash, blistered shishitos, white beans, sungold mayo	43
Grilled 21-day aged Wagyu New York, served with the above accompaniments	74

Ibérico pork chicharrónes, harissa blend, sea salt, lime	7.5
Fried anchovy-stuffed green olives, lemon	7.5
House cured local anchovies, extra virgin olive oil	8

Warm Acme levain bread, our cultured butter, sea salt	5
House Niçoise olive & rosemary focaccia, extra virgin olive oil	5.5

Film: 'Singin' In The Rain', Gene Kelly, 1952

*A 6.25 % charge is being applied to each check for San Francisco city mandates.*

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

*Corkage fee: \$40 per 750ml bottle, Magnum corkage \$80; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.*