

saturday, november 16th, 2024

oysters*

	EACH	HALF	DOZEN
Baja Babe (<i>Bahia de San Quintin, Baja, MX</i>)	4	24	48
Beau Soleil (<i>Miramichi Bay, N. B. CN</i>)	4.5	27	54
Bevan (<i>Chesapeake Bay, VA</i>)	4.5	27	54
Black Magic (<i>Thunder Cove, PEI, CN</i>)	4.5	27	54
Capital Gems (<i>Harstine Isl East, WA</i>)	4	24	48
Ichiban (<i>Skagit Bay, WA</i>)	4.5	27	54
Kusshi (<i>Deep Bay, British Columbia</i>)	4	24	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	24	48
Oishi (<i>Nahcotta, WA</i>)	4.5	27	54
Point Reyes Miyagi (<i>Point Reyes, CA</i>)	4	24	48
Saint Simon (<i>Saint Simon Bay, N.B., CN</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
Lobster (<i>Maine</i>)	45	90
Dungeness Crab (<i>WA</i>)	40	80
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	ROYAL 95	IMPERIAL 195

caviar*

with papadum & crème fraîche

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

Tonight we are featuring Valfaccenda 'bis-esto' Rosso, Piedmont, Italy 2021 \$15/glass or \$40/carafe

The Piemontese appellation of Roero is nestled in the Italian side of the Alps. There, the combination of high-altitude and very steep slopes provide the perfect growing conditions for the native red grape 'Grignolino'. The families have lived in this area for generations, but this wine represents a new project for a husband and wife team just getting their start.

Pairs well with the Grilled Heritage pork chop

urban picnic

Warm Mediterranean mixed olives	7.5
Baked fromage d'Affinois, Flame grapes, radish, crudité, endive, crostini	20
Salt cod brandade with Yukon potatoes, garlic, green chili, pickles, baguette crisps	21
Santa Barbara smoked salmon, celery root remoulade, marinated beet mimosa, walnuts, frisée, citrus vinaigrette	22

premieres

Moroccan harira soup, crispy chickpeas, spiced yogurt	12
Sonoma little gems, marinated beets, tangerine, orange suprêmes, labneh, mint, tabil oil	16
Heirloom chicories, Fuji apple, roasted cauliflower, sumac vinaigrette, currants, pistachios, Essex feta	16
Ras al hanout delicata squash, Fuyu persimmon, house ricotta, spiced pepitas, pomegranates	19
Striped seabass crudo, shiso coconut crème, Fresno chili, pickled jicama, trout roe caviar	24
Sirloin beef carpaccio, aged balsamic mayo, crispy shallots, lemon, arugula salad, Reggiano	23
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shell beans, tortilla chips, cumin mayo, cilantro, lime	21

main features

Sea scallop, halibut, mussels & clams, saffron-tomato broth, fingerlings, green olives, grilled levain, rouille sauce	43
Cinema fresh capellini, butternut squash, smoky leek cream, Fresno chili, black pepper, Pecorino	32
Autumn polenta verde, golden chanterelles, kale, garnet yams, leek confit, eggplant caponata	32
Madras sesame fried chicken, parsnip soubise, broccoli rabe, kishmish	34
Grilled Heritage pork chop, Alsatian style cabbage, Gala apple smash, Dijon butter	38
Five spice duck breast, crépinette, salade aux gésiers, Comice pears, frisée, herbed breadcrumbs	39
Grilled Wagyu Akaushi bavette steak, crispy Brussels sprouts, cipollini, cranberry beans, Argentine 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

House Niçoise olive & rosemary focaccia, extra virgin olive oil 5.5

Warm Acme edible schoolyard bread, our cultured butter, sea salt 5

Film: 'Night at the Museum' 2006, 35mm

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.