

# foreigncinema

We are offering a 3-course dinner for \$60 per person  
not including beverages, tax or gratuity.  
See our supplemental menu.

friday, january 17th, 2025

## oysters\*

	EACH	HALF	DOZEN
Acadian Pearl ( <i>Richibucto, N.B., CN</i> )	4.5	/ 27	/ 54
Barchois ( <i>Miramichi Bay, N. B. CN</i> )	4	/ 24	/ 48
Belon ( <i>Portland, ME</i> )	4.5	/ 27	/ 54
Capital Gems ( <i>Harstine Isle East, WA</i> )	4	/ 24	/ 48
Chelsea Gem ( <i>Eld Inlet, WA</i> )	4	/ 24	/ 48
Kusshi ( <i>Deep Bay, British Columbia</i> )	4	/ 24	/ 48
Marin Gem ( <i>Point Reyes, CA</i> )	4	/ 24	/ 48
Oishii ( <i>Nahcotta, WA</i> )	4.5	/ 27	/ 54
Peale Passage ( <i>Washington</i> )	4	/ 24	/ 48
Pink Moon ( <i>New London, PEI, CN</i> )	4.5	/ 27	/ 54
Pt. Reyes Miyagi ( <i>Point Reyes, CA</i> )	4	/ 24	/ 48
Saint Simone ( <i>Saint Simon Bay, N.B., CN</i> )	4	/ 24	/ 48
Razor Clams ( <i>Nantucket, MA</i> )	6	/ 32	/ 72

*dressed in sangre de tigre, cucumber, trout roe*

*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 American Heritage pork chop*

## shellfish\*

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

## caviar\*

*with gaufrettes & crème fraîche*

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

## urban picnic

Warm Mediterranean mixed olives	7.5
Baked fromage d'affinois, roasted garlic, radicchio, radishes, endive, baguette crostini	20
Salt cod brandade, Yukon potatoes, garlic, green chili, pickles, crostini	22
Santa Barbara smoked salmon, pickled buddha's hand, chaat masala crème fraîche, shoestring potatoes, basil	23
Chef's charcuterie board: Ibérico pork lonza, duck prosciutto, house 'Nduja, Dijon, quince jam, grilled bread	24

## premieres

Winter white velouté, cauliflower, celery root, salsa matcha	12
Lacinato kale Caesar, watermelon radish, anchovy, lemon, garlic croutons, Reggiano shower	16
Little gem salad, baby beets, roasted walnuts, wild huckleberry vinaigrette, fourme d'Ambert	16.5
Winter citrus, Kishu mandarin, Cara Cara & blood oranges, citrus purée, fried almonds, Essex feta, mint	19
Pacific tuna carpaccio, pickled Fuji apple, kumquat, Yuzu kosho, serrano, avosabi, shiso oil	25
Beef sirloin tartare, green goddess, farm egg, red onions, potato gaufrettes	23
Fritto Misto! Monterey Bay calamari, onions, autumn squash, brocoli rabe, Meyer lemon aioli	21

## main features

Sea scallops, Persian khari machi, aromatic tomato, fresh curry leaf, basmati rice, avocado chutney, cilantro	43
Chittara Pasta, gold chanterelle mushrooms, black truffle, pearl onion confit, pangrattato, Pecornio Romano	35
Caribbean style forbidden black rice, shell beans, yams, shishitos, fried plantains, fresh mango chutney, jerk spice	32
Sesame seed Madras fried chicken, chickpea hummus, Moroccan spiced Romanesco, kishmish, ras honey	34
Five spice duck breast, fingerling potato hash, Brussels sprouts, Medjool dates, salmoriglio, quacklins	38
Grilled Heritage pork chop, quelites greens, Beluga lentils, baby carrots, harissa butter, spiced pepitas	42
Grilled Wagyu Akaushi bavette steak, Tokyo turnips, horseradish salsa verde, Jerusalem artichokes, white beans	43
Grilled 21-day aged 14oz Wagyu rib-eye, served with the above accompaniments	74

Ibérico pork chicharrónes, harissa blend, sea salt, lime	7.5
Fried anchovy-stuffed green olives, lemon	7.5

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

Film: 'Austin Powers: International Man of Mystery', 1997, 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.*