

foreigncinema

tuesday, october 1st, 2024

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N. B. CN</i>)	4.5	/	27	/	54
Cold Creek (<i>Washington</i>)	4	/	24	/	48
Dugas Gourmet (<i>Caraquet Bay, N.B., CN</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Marin Gem (<i>Point Reyes, CA</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Miyagi (<i>Point Reyes, CA</i>)	4	/	24	/	48
Oishi (<i>Nahcotta, WA</i>)	4.5	/	27	/	54
Pickering Pass (<i>Washington</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	/	18	/	36

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 .5 oz.	83

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

The Spanish region of Galicia is a gem in the northwest corner of Spain, right 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 halibut*

urban picnic

Warm Mediterranean mixed olives	7.5
Baked d'Affinois, Ossau, & Morbier fondue, roasted Flame grapes, radish, crudité, toast points	20
Crab, lobster & salt cod whipped with Yukon potatoes, garlic, green chili, pickles, baguette crisps	25
Santa Barbara smoked salmon, leek confit, butter, red onions, capers, levain bread, dill	22
Antipasto: pâté de maison, pâté de tête, rich liver mousse, field greens, crostini	25

premieres

Gazpacho: striped tomatoes, red onion, red pepper, fennel, cucumber, olio agrumato	12
Blanche frisée & red plum salad, Banyuls vinaigrette, toasted almonds, Castelrosso	16
Martin's arugula, rose petal essence, crumbled goat cheese, duck rilette toast	16.5
Summer veggies! Heirloom tomatoes, haricot vert & fava beans, marinated baby beets, Essex Feta	19
Pacific tuna crudo, niçoise olivada, white bean purée, trout roe caviar, fennel fronds, basil oil	24
Sirloin beef carpaccio, salsa verde, farm egg, red onion, gaufrettes, Parmesan	23
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, cilantro	21

main features

Steamed Alaskan halibut, green goddess, martins creamers, Romanos, Sonoma lettuces	44
Acquerello risotto, julienne Toy Box squash, English peas, Reggiano, hazelnuts	32
Billy's fettuccine, bacon lardons, spring onions, Comté, breadcrumbs, gremolata	30
Madras curry fried chicken, hummus, Moroccan spiced vegetables, , kishmish, ras honey	33
Grilled Heritage pork chop, Brentwood corn, cipollini onions, jimmy Nardellos, saffron mayo	38
Five-spice duck breast, chanterelle bread pudding, endives salad, huckleberries, quacklins	39
Grilled Wagyu Akaushi bavette, lentil purée, tiny sungold tomatoes, St. John parsley salad, aioli	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 black olive focaccia, extra virgin olive oil 5.5
Warm Acme levain sourdough bread, our cultured butter, sea salt 5

Film, 'Casablanca', 1942

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.