

foreigncinema

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

monday, february 10th, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Bijou (<i>New Brunswick, CN</i>)	4	/	24	/	48
Capital Gems (<i>Harstine Isle East, WA</i>)	4	/	24	/	48
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Kumamoto (<i>Baja, MX</i>)	4.75	/	28.5	/	57
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Oishi (<i>Nabcoota, WA</i>)	4.5	/	27	/	54
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Royal Miyagi (<i>Vancouver Island, CN</i>)	4	/	24	/	48
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48

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
	ROYAL		IMPERIAL
Plateaux de Fruits de Mer	95	/	195

caviar*

with gaufrettes & crème fraîche

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

Tonight we are featuring DuMol, Syrah, Russian River Valley, 2015 \$19/glass or \$61/carafe

DuMol makes wines from some of the most idyllic vineyards on the Sonoma Coast. Many are high atop wild mountainsides, blanketed in fog, surrounded by redwoods and populated by mountain lions. To their credit, DuMol holds back some of their wines and release with a little bit of age, when they can be enjoyed with the added complexity that aging can bring.

Pairs well with the hand rolled cavatelli

urban picnic

Warm Mediterranean mixed olives	7.5
Warm baked Camembert, Gala apples, honey, radicchio, radishes, endive, baguette crostini	20
Brandade gratin, salt cod, Yukon potatoes, garlic, green chili, pickles à la Grecque, crostini	21
Santa Barbara smoked salmon, ruby grapefruit, celery root remoulade, crema	24
Rich duck liver mousse, wild huckleberry preserves, field greens, grilled bread	21

premieres

Sunchoke soup, crispy garlic, crème fraîche, chives	12
Sonoma little gem salad, d'Anjou pears, white balsamic vinaigrette, toasted hazelnuts, Manchego	16.5
Rosalba & Castelfranco chicory salad, lemon-anchovy vinaigrette, garlic croutons, radishes, Reggiano	16.5
Mezza plate: hummus, roasted Romanesco & baby carrots, Essex feta, pomegranate, mint, dukkah	20
Yellowtail jack crudo, blood orange ponzu, pickled cucumber, radishes, shiso	25
Beef sirloin tartare, caramalized onion dip, red onion, parsley, fried herbs, Gaufrette	24
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, herbed aioli, tortilla chips	21

main features

Pacific swordfish, Italian white beans, tangelo, Tokyo turnips, picholine tapenade, aioli	43
FC Tagliatelle alla Carbonara, smoky bacon, pearl onion, farm egg, crème fraîche, Piave	34
Hand rolled cavatelli verde, golden chanterelles, Garnet yams, spring onion, Calabrian chili	32
Roasted Za'atar chicken, chickpea tagine, lentils, sultana, couscous, toum, lebneh	34
Five spice scented duck breast, Parsi onion hash, crispy Brussels, Cara Cara, quacklins, orange-caramel jus	38
Grilled Heritage pork chop, herbed spätzle, butternut squash purée, roasted gala apple, Dijon butter	42
Grilled Wagyu Akaushi bavette steak, Chipperbec French fries, sauce Gribiche, arugula salad	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

House Castelvetro olive & rosemary focaccia, extra virgin olive oil 5.5
Schoolyard bread: whole grain rye + honey sourdough, our cultured butter, sea salt 5.5

Film: James Bond 'The Man with the Golden Gun', 1974

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.

