

foreigncinema

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

monday, february 17th, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</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, BC</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Oishi (<i>Nahcotta, WA</i>)	4.5	/	27	/	54
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Razor Clams (<i>Nantucket, MA</i>) dressed in sangre de tigre, cucumber, trout roe	6	/	36	/	72

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

Tonight we are featuring La Porte Saint Jean 'Biturica' VdF Samur, Loire Valley, France 2023 \$20/glass or \$60/carafe
France's Loire Valley has been at the forefront of talented young producers seeking their start. It's the unlimited potential and affordable land that makes it irresistible. La Porte Saint Jean is owned by Sylvain Dittiere and is among the new guard, respecting traditions while always seeking improvements. They bring new energy, perspective and talent.
Pairs well with the five spice scented duck breast

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, trout roe, crema	24
Chefs charcuterie, pâté en croute, duck liver torchon, bresaola, field greens salad, fruit preserves, grilled bread	24

premieres

Curried butternut squash soup, labneh, pomegranates	12
Sonoma little gem salad, kumquat vinaigrette, tango mandarins, sunflower seeds, Mezzo Secco	16.5
Rosalba & Castelfranco chicory salad, Gala apple, shaved fennel, candied pecans, Bayley Hazen blue cheese	16.5
Ahi tuna ceviche, yuzu jus, avocado, habanero, spring onion, daikon sprouts, taro chips	25
Crispy Brussels sprouts, house ricotta, Dijon vinaigrette, saba, breadcrumbs, Piave	19
Beef sirloin tartare, truffle sauce, red onion, parsley, cornichon, fried rosemary, gaufrettes	24
Plancha! Monterey Bay calamari, sea scallops, Oaxacan mole rojo, chickpeas, herbed aioli, tortilla chips	21

main features

Pacific swordfish, cauliflower soubise, tangelos, fingerlings, Tokyo turnips, salsa verde, root chips	43
House tagliatelle, Dungeness crab, Meyer lemon, pearl onion, Calabrian chili, Parmigiano Reggiano	34
Winter vegetable biryani, basmati rice, celery root, delicata squash, crispy shallots, avocado chutney, toum	32
Madras curry sesame fried chicken, chickpea hummus, Moroccan spiced veggies, kishmish	34
Five spice scented duck breast, Italian white beans, wild huckleberries, Treviso salad, quacklins, Cassis jus	38
Grilled Heritage pork chop, tabil, Tuscan farro, grilled broccoli rabe, anchovy butter, lemon	42
Grilled Wagyu Akaushi bavette steak, white asparagus, sunchoke purée, arugula salad, black garlic aioli	43
Grilled 10oz filet mignon, served with the above accompaniments	65

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
Warm Acme levain bread, our cultured butter, sea salt 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.*

