

# foreigncinema

monday, march 18, 2024

## oysters\*

	EACH		HALF		DOZEN
Barachois ( <i>Prince Edward Island, N.B. CN</i> )	4	/	24	/	48
Beau Soleil ( <i>Miramichi Bay, N. B. CN</i> )	4.5	/	27	/	54
Capital Gem ( <i>Puget Sound, WA</i> )	4.5	/	27	/	54
Dukes of Topsail ( <i>Topsail Sound, NC</i> )	4.5	/	27	/	54
Fat Bastard ( <i>Willapa Bay, WA</i> )	4.5	/	27	/	54
Kusshi ( <i>Deep Bay, British Columbia</i> )	4	/	24	/	48
Oishi ( <i>Nahcotta, WA</i> )	4.5	/	27	/	54
Saw Mill Bay ( <i>Read Island, B.C.</i> )	4	/	24	/	48
Shigoku ( <i>Samish Bay, WA</i> )	4.5	/	27	/	54
St. Simon ( <i>Shippagan, N.B., CN</i> )	4.5	/	27	/	54

## shellfish\*

	FOUR		EIGHT
White Prawn Cocktail ( <i>Sea of Cortez</i> )	16	/	32
	HALF		WHOLE
Lobster ( <i>Maine</i> )	45	/	90
Local Dungeness Crab	40	/	80
	ROYAL		IMPERIAL
Plateaux de Fruits de Mer <i>Selection of steamed &amp; raw shellfish</i>	80	/	180
<i>Mussels, clams, prawns, oysters, crab, lobster</i>			

## caviar\*

<i>served with papadum &amp; crème fraîche</i>	
Tsar Nicoulai Golden Osetra .5 oz.	75
Tsar Nicoulai Estate .5 oz.	55

*Tonight we are featuring DuMol, Syrah, Russian River Valley, 2015 \$19/glass or \$61/carafe*  
DuMol makes wines from 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 hold 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 grilled lavender-brined pork chop*

## urban picnic\*

Warm Mediterranean mixed olives	7.5
Baked fromage d'Affinois, fingerling potatoes, Anjou pear, vegetable crudité, baguette crisps	19
Crab brandade: whipped salt cod, local crab, Yukon potatoes, garlic, green chilies, house pickles, crostini	23
Santa Barbara smoked salmon, creamy dill dressing, baby beets, pickled mustard seeds, watercress, gaufrettes	23

## premieres\*

Soup: Reggiano Parmigiano brodo, lacinato kale, croutons, Meyer lemon	11.5
Martin's arugula, fresh blackberries, shaved fennel, ricotta toast, fines herbes	15.5
Little gem lettuces, Brokaw avocado, jicama, radishes, smoked ancho vinaigrette, crispy tortillas	15.5
Freshed pulled straciatella, blood oranges, Murcott Mandarin, chili oil, warm house foccacia bread	19
Local halibut crudo, strawberry aguachile, kumquat, avocado, golden trout caviar, serranos	24
Sirloin beef tartare, bagna càuda mayo, capers, red onion, herbs, fried rosemary, house coriander flatbread	23
Monterey bay calamari alla fra diavolo, spicy stewed tomatoes, Fresno chili, aioli, grilled levain	19

## main features\*

Grilled Pacific swordfish, sauce gribiche, Delta asparagus, white beans, Cara Cara oranges, Cabernet-beef jus	41
Fresh tagliatelle pasta, local favas, snap peas, Meyer lemon, Calabrian chili, fromage blanc, breadcrumbs	28
Truffled risotto galettes, wild chanterelle mushrooms, Romanesco, shellbean purée, chicories, almond salsa rustica	28
Sambhar masala sesame fried chicken, jewelled couscous, Moroccan roasted baby carrots, kishmish	29
Mixed duck: 4-peppercorn duck breast, confit & duck sausage, English pea purée, little turnips, rose petal sauce	38
Lavender-brined pork chop, Garnet yam purée, grilled blue lake beans, puffed farro, Argentine salsa	38
Grilled Wagyu Akaushi bavette, artichokes à la barigoule, green garlic soubise, fingerlings, Castelvetrano relish	41
Grilled 14oz dry-aged Akaushi New York steak, served with the above accompaniments	70

Ibérico pork chicharrónes, harissa blend, sea salt, lime	6.5
Fried anchovy-stuffed green olives, lemon	7

Warm Acme levain sourdough bread, our cultured butter, sea salt	5
Warm Edible Schoolyard bread: whole grain rye and honey sourdough, our cultured butter, sea salt	5.5

*In celebration of Womens Month...*  
Film: A League of Their Own, 1992

*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.*  
*A 6% charge is being applied to each check for San Francisco city mandates.*