

foreigncinema

thursday, march 28, 2024

oysters*

	EACH		HALF		DOZEN
Beausoleil (<i>Mirimichi Bay, N.B. CN</i>)	4	/	24	/	48
Chelsea Mirimichi (<i>Totten Inlet, WA</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</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

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 & raw shellfish</i> <i>Mussels, clams, prawns, oysters, crab, lobster</i>	80	/	180

caviar*

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

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 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 grilled lavender-brined pork chop

urban picnic*

Warm Mediterranean mixed olives	7.5
Baked fromage d'Affinois, fingerling potatoes, Shinko pear, vegetable crudité, baguette crisps	19
Brandade: salt cod whipped with Yukon potatoes, garlic, green chilies, house pickles, crostini	21
Santa Barbara smoked salmon, creamy dill dressing, trout roe, beets, pickled mustard seeds, watercress, gaufrettes	23
Charcuterie: head cheese, duck liver mousse, duck rillettes, cornichons, mustard, apple & frisée salad, grilled bread	21

premieres*

Soup: potato and green garlic, chive oil, crème fraîche	11.5
Martin's arugula, blackberries, balsamic vinaigrette, candied pecans, chèvre, saba	15.5
Little gem lettuce, tangelos, herbed yogurt dressing, breadcrumbs, Manchego	15.5
Charred snap peas, blood orange, lebaneh, garlic confit, Aleppo chili oil, walnut dukkah, mint	24
Local halibut tostada, Brokaw avocado, Fresno chili, kumquat, spring onion, radish, crème fraîche, blue corn tortilla	24
Sirloin beef tartare, black garlic aioli, red onion, sieved farm egg, capers, waffle chips	23
Grilled Monterey Bay calamari, cranberry beans, garlic chili crisp, pickled red onion, tortilla whiskers, cumin aioli	19

main features*

Pacific swordfish, cara cara orange, salsa matcha, crispy fingerlings, cipollini onions, mojo verde	41
Sagne a pezze pasta, asparagus, basil pesto, shelling beans, Calabrian chili, mozzarella burrata, pangratatto	28
Spring vegetables: baby artichokes, English peas, little turnips, little carrots, white beans, basil broth; toum	30
Madras curry sesame fried chicken, muhummara, cucumber feta salad, ras honey	30
4-peppercorn duck breast, sweet potato purée, brown butter, endive, Murcott mandarins, hazelnuts, quacklins	38
Lavender-brined pork chop, herbed spätzle, Sonoma green garlic, roasted Romanesco, rose petal sauce	38
Grilled Wagyu Akaushi bavette, pommes dauphine, broccoli rabe, porcini aioli, grilled red onion	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 Women's Month...
Film: 'A League of Their Own', 1992, 35mm

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.