

foreigncinema

monday, april 14th, 2025

oysters*

	EACH		HALF		DOZEN
Barchois (<i>Miramichi Bay, N.B., CN</i>)	4	/	24	/	48
Capital Gems (<i>Harstine Isl East, WA</i>)	4	/	24	/	48
Hog Island Sweets (<i>Marshall, CA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, B.C.</i>)	4	/	24	/	48
Marin Gem (<i>Point Reyes, CA</i>)	4	/	24	/	48
Pickering Pass (<i>Puget Sound, WA</i>)	3.5	/	21	/	42
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*)
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
Dungeness Crab (<i>California</i>)	40	/	80
Lobster (<i>Maine</i>)	45	/	90
	ROYAL		IMPERIAL
Plateaux de Fruits de Mer	95	/	195

caviar*

with warm blinis & crème fraîche
Tsar Nicoulai Estate .5 oz. 59
Tsar Nicoulai Golden Osetra .6 oz. 83

Tonight we are featuring Eric Chevalier 'Chardonnay' Val de Loire, France 2023 \$15/glass or \$41/carafe

The Loire is the longest river in France. It meanders its way towards the Atlantic ocean, originating in central France, next to the Burgundy and Rhône regions. In this part of the river, you see the natural crossover of varietals more associated with the neighboring regions, drawing in young winemakers.

Pairs well with the halibut

urban picnic

Warm Mediterranean mixed olives	7.5
Warm lavender goat cheese, Anjou pears, radicchio, endive, crudité, baguette crostini	20
Brandade gratin: salt cod, Yukon potatoes, garlic, green chili, crostini, pickles à la Grecque	21
Santa Barbara smoked salmon, dill crème fraîche, pickled cucumbers, farm egg, toasted bread	24

premieres

Soup: chicken brodo, fregola, Meyer lemon, chives	12
Yerena Farms strawberry & arugula salad, za'atar, Persian cucumber, pickled onion, Essex feta, sunflower seeds	16.5
Sonoma little gem, marinated little beets, green goddess dressing, tortilla crisps, Manchego	16.5
Spring snap pea salad, labneh, Mandarins, Calabrian vinaigrette, mint, pistachios	21
Hawaiian ahi crudo, kewpie mayo, yuzu, avosabi, chili-sesame oil, togarashi taro chips, Daikon	26
Beef sirloin carpaccio, truffle-horseradish sauce, fried capers & rosemary, kettle chips	24
Plancha! Monterey Bay calamari, al pastor, shell beans, cilantro-lime aioli, totopos	21

main features

Northern halibut, local asparagus, cauliflower soubise, blood orange, radishes, salsa verde, gastrique	43
Acquerello risotto, English peas, shaved zucchini, basil, pine nuts, Piave	32
Mezze: house falafel, tabbouleh, little beets, green garlic hummus, Cara Cara, meshweya, toum	30
Madras curry sesame fried chicken, fava bean purée, honey-coriander baby carrots, cucumber raita, kishmish	34
Smoked 4-peppercorn duck breast, jeweled couscous, currants, kumquats, frisée salad, rose petal sauce	38
Grilled Heritage pork chop, tabil, crispy russet potatoes, grilled broccoli rabe, mustard, bacon, balsamic	42
Grilled Wagyu Akaushi bavette steak, fried artichokes, Italian white beans, Argentine mayo	43
Grilled 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 & green garlic focaccia, extra virgin olive oil 5.5

Warm Acme levain bread, our cultured butter, sea salt 5

Film: 'Rear Window', Alfred Hitchcock, 1954

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.

