# foreign cinema

friday, april 18th, 2025

## oysters*

| | EACH | HALF | DOZEN |
|---|---|---|---|
| Barachois *(Miramichi Bay, N.B., CN)* | 4 | 24 | 48 |
| Bijou *(New Brunswick, CN)* | 4 | 24 | 48 |
| Chelsea Gem *(Eld Inlet, WA)* | 4 | 24 | 48 |
| Glacier Point *(Halibut Cove, AK)* | 4 | 24 | 48 |
| Hog Island Sweets *(Marshall, CA)* | 4.5 | 27 | 54 |
| Kusshi *(Deep Bay, B.C.)* | 4 | 24 | 48 |
| Pickering Pass *(Puget Sound, WA)* | 3.5 | 21 | 42 |
| Pink Moon *(New London, PEI, CN)* | 4.5 | 27 | 54 |
| Saint Simon *(Saint Simon Bay, N.B., CN)* | 4 | 24 | 48 |
| Razor Clams *(Nantucket, MA)* | 6 | 36 | 72 |

*dressed in sangre de tigre, cucumber, trout roe*

## shellfish*

| | FOUR | EIGHT |
|---|---|---|
| White Prawn Cocktail *(Sea of Cortez)* | 16 | 32 |

| | HALF | WHOLE |
|---|---|---|
| Dungeness Crab *(California)* | 40 | 80 |
| Lobster *(Maine)* | 45 | 90 |

| Plateaux de Fruits de Mer | ROYAL | IMPERIAL |
|---|---|---|
| | 95 | 195 |

## caviar*

*with warm blinis & crème fraîche*

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|---|---|
| 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

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

## premieres

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|---|---|
| Brodo: rich chicken broth, fregola, preserved lemon, chives | 12 |
| Yerena Farms strawberry & arugula salad, Essex feta, Persian cucumber, za'atar, pickled onion, sunflower seeds | 16.5 |
| Sonoma little gems salad, marinated little beets, green goddess dressing, tortilla crisps, Manchego | 16.5 |
| April snap peas, Brokaw kiwi, radish, house labneh, sesame, mint, pistachio, Aleppo | 21 |
| Yellowtail jack crudo, pickled green strawberries, shallot, Fresno chili, shiso | 26 |
| Beef sirloin carpaccio, truffle-horseradish sauce, fried capers & rosemary, kettle chips | 24 |
| Fritto Misto of Monterey Bay calamari, baby artichokes, lemon aioli | 22 |
| Fresh agnolotti filled with ricotta and Meyer lemon; stinging nettle sauce, pinenuts | 20 |

## main features

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| Northern halibut, local asparagus, Tokyo turnips, sauce gribiche, Tango mandarin, white beans, radishes | 43 |
| Acquerello risotto, golden chanterelles, English peas, basil, hazelnuts, Piave | 32 |
| Mezze: house falafel, tabbouleh, zucchini, Cara Cara, green garlic hummus, meshweya, spiced padpad, toum | 30 |
| Garam Masala scenteded roast chicken, jeweled couscous, honey-coriander baby carrots, feta, lime, cucumber raita | 34 |
| 4-peppercorn duck breast, sunchoke & garnet yam hash, roasted garlic, broccoli rabe, toasted almonds, quacklins | 38 |
| Grilled Heritage pork chop, tabil, fava bean & fennel salad, blood oranges, breadcrumbs, Pecorino salsa | 42 |
| Grilled Wagyu Akaushi bavette steak, duck fat fingerlings, grilled kale, smoked onion butter, green peppercorn jus | 43 |
| Grilled 14oz Wagyu rib-eye steak, 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 Castelvetrano 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, 35mm

*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.*