

# foreigncinema

wednesday, may 1st, 2024

## oysters\*

	EACH	HALF	DOZEN
Acadian Pearl ( <i>Richibucto N.B. CN</i> )	4.5	/ 27	/ 54
Beau Soleil ( <i>Miramichi Bay, N. B. CN</i> )	4.5	/ 27	/ 54
Chelsea Gem ( <i>Eld Inlet, WA</i> )	4	/ 24	/ 48
Malpeque ( <i>Prince Edward Island, CN</i> )	4.5	/ 27	/ 54
Marin Miyagi ( <i>Tomales Bay, CA</i> )	4	/ 24	/ 48
Oishi ( <i>Skagit Bay, WA</i> )	4	/ 24	/ 48
Sawmill Bay ( <i>Read Island, B.C., CN</i> )	4	/ 24	/ 48
Steamboat ( <i>Totten Inlet, Puget sound, WA</i> )	4	/ 24	/ 48

## shellfish\*

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

## caviar\*

*served with papadum & crème fraîche*

Tsar Nicoulai Estate .5 oz.	55
Tsar Nicoulai Golden Osetra .5 oz.	80

*Tonight we are featuring Bonnigal-Bodet Vignerons 'Buisson' Amboise, Loire Valley, France, 2019 \$19/glass or \$51/carafe*

Amboise is small village at the western edge of France's Loire Valley. Among other things, it is celebrated for white wines made from Chenin Blanc. Young winemakers are drawn to the region due to its unlimited potential and affordable land. This wine is from two of those young, talented winemakers, getting their start.

*Pairs well with the angel hair pasta*

## urban picnic\*

Warm Mediterranean mixed olives	7.5
Baked fromage d'Affinois, fingerling potatoes, tart cherry compote, vegetable crudité, baguette crisps	20
Lobster brandade: salt cod & lobster whipped with Yukon potatoes, garlic, green chilies, house pickles, crostini	22
Santa Barbara smoked salmon, dill crème, pickled onions, baby mâche, Banyuls essence	23
Fresh pulled stracciatella, house cured Bresaola, Calabrian chili, breadcrumbs	23

## premieres\*

Spring vegetable brodo, artichokes, peas, torn levain, Comté	11.5
Provençal salad: little gem, Niçoise olive, Blue lake beans, fingerlings, spring onion, farm egg	16
Spring chicories, green goddess, Cara Cara oranges, baby beets, spiced pepitas, Manchego	15.5
Sonoma baby watermelons, whipped goat cheese, cocoa nibs, shiso, Aleppo chili	16.5
Local Hamachi crudo, strawberry ponzu, charred Brokaw avocado, serranos, lime, daikon	25
Sirloin beef carpaccio, crispy baby artichokes, salsa verde, arugula, lemon	23
Tempura style Delta asparagus, spring onion, Tentsuyu dipping sauce	18

## main features\*

Grande Aioli: Alaskan halibut, squid, mussels & clams, Romano, fava beans, Romanesco, blood oranges	45
Fresh Angel hair pasta, English peas, green garlic pesto, black pepper, Meyer lemon, Reggiano	30
Acquerello risotto, pioppini mushrooms, sugar snap peas, radicchio, basil, toasted hazelnuts	30
Poulet Frites! Roasted za'atar chicken, French fries, cilantro-feta sauce, herb salad, jus	30
4-peppercorn duck breast, crispy leg confit, labneh, crispy lentils, mandarins, harissa roasted baby carrots	38
Brined grilled heritage pork chop, romesco, cranberry beans, lacinato kale, kumquat-Medjool date relish	38
Grilled Wagyu Akaushi bavette, Brentwood white corn, cipollini onion, pecorino salsa, chili lime butter	41
Grilled aged 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 + honey sourdough, our cultured butter, sea salt 5.5

Film: 'Jurassic Park', 1993, Steven Spielberg

*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.*