

foreigncinema

thursday, may 2nd, 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
Dukes of Topsail (<i>North Carolina</i>)	4	/ 24	/ 48
Malpeque (<i>Prince Edward Island, CN</i>)	4.5	/ 27	/ 54
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
Plateaux de Fruits de Mer	ROYAL	IMPERIAL
<i>Selection of steamed & raw shellfish</i>	80	/ 180
<i>Mussels, clams, prawns, oysters, crab, lobster</i>		

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 Grandè Aioli

urban picnic*

Warm Mediterranean mixed olives	7.5
Warm 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, mâche, Banyuls essence	24
Freshly pulled mozzarella stracciatella, house cured bresaola, Calabrian chili, black truffle, warm foccacia bread	23

premieres*

Spring vegetable brodo, artichokes, peas, levain croutons, Comté	12
Provençal salad: little gem, Niçoise olive, Blue Lake beans, fingerling potatoes, spring onion, farm egg	16
Spring chicories, baked Paneer, Cara Cara oranges, baby beets, green goddess, spiced pepitas	15.5
Sonoma watermelon, whipped goat cheese, cocoa nibs, shiso, Aleppo chili	16.5
Local Hamachi sashimi, charred Brokaw avocado, strawberry ponzu, serrano chile, daikon, lime	25
Sirloin beef carpaccio, slivered crisp baby artichokes, salsa verde, arugula, lemon	23
Tempura style Delta asparagus, spring onion, Tentsuyu dipping sauce	18

main features*

Grandè Aioli: Alaskan halibut, squid, mussels & clams, Romanos, fava beans, Romanesco, blood oranges, radishes	42
English pea Cacio e pepe, fresh capellini, green garlic pesto, black pepper, Meyer lemon, Parmigiano Reggiano	32
Acquerello risotto, pioppini mushrooms, sugar snap peas, radicchio, basil, toasted hazelnuts	32
Madras curry sesame fried chicken, English pea hummus, sumac marinated cucumber salad, ras el hanout honey	30
Crisp duck leg confit, 4-peppercorn breast, fried lentils, Mandarins, harissa roasted baby carrots, labneh	38
Grilled brined 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: Sunrise, 1927, 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.