

foreigncinema

wednesday, july 3rd, 2024

oysters*

	EACH		HALF		DOZEN
Coromandel (<i>Brickfield Bay, N.Z.</i>)	4	/	24	/	48
Fat Bastard (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Malpeque (<i>Prince Edward Island, CN</i>)	4.5	/	27	/	54
Marin Gem (<i>Point Reyes, CA</i>)	4	/	24	/	48
Pt. Reyes Miyagi (<i>Point Reyes, CA</i>)	4	/	24	/	48
Sawmill Bay (<i>Read Island, B.C., CN</i>)	4	/	24	/	48
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48
Littleneck Clams (<i>Cedar Key, FL</i>)	3	/	18	/	36

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
	HALF		WHOLE
Dungeness Crab (<i>Washington</i>)	40	/	80
Lobster (<i>Maine</i>)	45	/	90
	ROYAL		IMPERIAL
Plateaux de Fruits de Mer <i>Selection of steamed & raw shellfish</i> <i>Clams, prawns, oysters, crab, lobster</i>	85	/	180

caviar*

<i>served with wispy chips & crème fraîche</i>	
Tsar Nicoulai Estate .5 oz.	55
Tsar Nicoulai Golden Osetra .5 oz.	80

Tonight we are featuring Chagnoleau 'Melting Potes' Savagnin VdF, France, 2022 \$19/glass or \$51/carafe
'Potes' is slang in French for friends and this wine is a collaboration among three from the Mâcon region of Burgundy.
The venture came about during the pandemic, with extra time on their hands, the idea was to try the alpine grape 'savagnin'
in a small cooler part of their vineyards. Suffice it to say- a great idea.
pairs well with the seared persian spiced tuna

urban picnic

Warm Mediterranean mixed olives	7.5
Warm lavender baked goat cheese, coastal strawberries, honey, crostini, cucumber, crudité	18
Provençal brandade: salt cod whipped with Yukons, garlic, green chiles, pickles, baguette toasts	22
Santa Barbara smoked salmon, marinated beets, tarragon crema, grapefruit, toast points	23

premieres

Chilled gazpacho, crème fraîche, shiso	12
Cinema Caesar: heirloom chicories, lemon, anchovy, garlic croutons, Reggiano	17
Sonoma little gems, apricots, Banyuls vinaigrette, toasted almonds, fromage toast	16.5
Summer heirloom tomatoes, house straciatella, crunchy chili oil, basil	20
Yellowtail jack crudo, spicy ponzu, pickled yellow peaches, serranos, trout roe, diakon	23
Beef sirloin carpaccio, horseradish sauce, farm egg, fried rosemary, wispy chips	24
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, topos, cilantro-lime mayo	22

main features

Seared Persian spiced tuna, yellow wax beans, shelling beans, marinated lemon cucumbers, tapenade, aioli	43
Aquerrello risotto, sugar snap peas, julienne zucchini, pinenuts, mizuna, hazelnuts	29
Hand rolled cavatelli pasta, golden chanterelles, Meyer lemon, chili, Hop Along cheese, breadcrumbs	33
Madras curry-sesame fried chicken, chickpea hummus, Moroccan carrots, kishmish, spiced honey	31
Grilled brined heritage pork chop, smoky beans, Spanish onions, salsa verde, blistered shishitos	38
Five-spice duck breast, pea purée, frisée salad, roasted Bing cherries, liver pâté toast, quacklins	36
Grilled Wagyu Akaushi bavette, Brentwood corn, marinated cherry tomato salad, sauce Béarnaise	42
Grilled 21-day aged Wagyu New York, served with the above accompaniments	74

Ibérico pork chicharrónes, harissa blend, sea salt, lime 7
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: 'Pickup on South Street', 1953

*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.*