

foreigncinema

tuesday, july 9, 2024

oysters*

	EACH	HALF	DOZEN
Barachois (<i>Miramichi Bay, N. B. CN</i>)	4	/ 24	/ 48
Capital Gems (<i>Harstine Isle East, WA</i>)	4	/ 24	/ 48
Chesapeake Bay (<i>Maryland</i>)	4	/ 24	/ 48
Coromandel (<i>Brickfield Bay, N.Z.</i>)	4	/ 24	/ 48
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/ 27	/ 54
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/ 24	/ 48
Miyagi (<i>Point Reyes, CA</i>)	4	/ 24	/ 48
Pickering Pass (<i>Washington</i>)	4	/ 24	/ 48
Saint Simon (<i>Saint Simon Bay, N.B. CN</i>)	4	/ 24	/ 48
Sawmill Bay (<i>Read Island, B.C., CN</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
Dungeness Crab (<i>Washington</i>)	40	/ 80
Lobster (<i>Maine</i>)	45	/ 90
Plateaux de Fruits de Mer <i>Selection of steamed & raw shellfish</i>	ROYAL 85	IMPERIAL / 180

caviar*

served with wispy chips & crème fraîche

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 Roasted Chicken

urban picnic

Warm Mediterranean mixed olives	7.5
Lavender baked goat cheese in fig leaf, crostini, cucumber, radish, crudité	18
Lobster brandade: salt cod whipped with Yukons, garlic, green chiles, pickles, baguette crisps	23
Santa Barbara smoked salmon, farm egg, pickled onions, crème fraîche, toast points	23
San Daniele prosciutto & Galia melons, house made burrata, mint, Aleppo	22

premieres

Soup: Brentwood corn velouté, curried crema	12
Sonoma little gems, ranch dressing, summer sungolds, bacon lardons, Fourme d'Ambert	17
Heirloom chicories, yellow peaches, Chardonnay vinaigrette, toasted almonds, Pecorino Sardo	16
Summer veggie plate: hummus, marinated beets, spiced carrots, cucumbers, frilly red mustards	20
Sliced scallop crudo, trout roe caviar, capers, red onion, lime, parsley	23
Beef sirloin carpaccio, summer zucchini julienne, anchovy, Parmesan, lemon, olive oil	23
Plancha! Sea scallops & Monterey Bay calamari, Oaxacan mole, chickpeas, topos, cilantro-lime sauce	25

main features

Persian spice tuna, seared rare, Tuscan white beans, yellow wax beans, butter lettuce, tapenade, aioli	46
Billy's hand made ricotta-pesto ravioli: chanterelles, sweet 100s, mint, ricotta salata	32
Ratatouille! Eggplant, caprese tomato, summer squash, crispy panisse, basil, fragrant tomato sauce, olivada	29
Marrakesh spiced roasted chicken, tabbouleh and cucumber salad, toum, raita, dill	32
Grilled brined heritage pork chop, plum panzanella, currants, shallot, Pecorino salsa	38
Five-spice duck breast, English pea purée, roasted Bing cherries, warm endive, fig aillade, quacklins	36
Grilled Wagyu Akaushi bavette, heirloom tomatoes, Brentwood corn, blistered shishitos, Béarnaise mayo	42
Grilled 21-day aged Wagyu New York, served with the above accompaniments	74

House cured local anchovies, extra virgin olive oil 8
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: 'Cast Away', 2000

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.