

foreigncinema

friday, july 26, 2024

oysters*

	EACH		HALF		DOZEN
Capital Gems (<i>Harstine Isl East, WA</i>)	4	/	24	/	48
Coromandel (<i>Brickfield Bay, N.Z.</i>)	4	/	24	/	48
Dukes of Topsail (<i>Topsail Sound, N.C.</i>)	4	/	24	/	48
Dugas Gourmet (<i>Caraquet Bay, N.B., CN</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Marin Gem (<i>Point Reyes, CA</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Malpeque (<i>Malpeque Bay, P.E.I., CN</i>)	4.5	/	27	/	54
Oishi (<i>Nahcotta, WA</i>)	4.5	/	27	/	54
Pink Moon (<i>New London, P.E.I., CN</i>)	4.5	/	27	/	54
Pt. Reyes Miyagi (<i>Point Reyes, CA</i>)	4	/	24	/	48
Summerstone (<i>Skunk Island, WA</i>)	4.5	/	27	/	54
Littleneck Clams (<i>Cedar Key, FL</i>)	3.5	/	21	/	42

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>	95	/	195
	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 Sé rol 'Oudan-de Butte en Blanc' IGP D'Urfe, France, 2022 \$19/glass or \$51/carafe

The Loire River is the longest in France and home to many famous wine appellations, most of which are in the north. The younger generation of winemakers are exploring the outlying areas, near the origins of the river, on the edge of the Massif Central.

Here, Viognier is grown at altitude, making this wine crisp & refreshing.

pairs well with the Grilled Jerk Chicken

urban picnic

Warm Mediterranean mixed olives	7.5
Warm Paneer cheese baked in radicchio, Bing cherry mostarda, endive, crudité, baguette crostini	18
Salt cod brandade whipped with Yukons, garlic, green chiles, pickles, baguette crisps	23
Santa Barbara smoked salmon, painted serpentine cucumbers, oil-cured olives, za'atar vinaigrette, Essex feta, crostini	23
Charentais melons, fresh pulled mozzarella, house cured finocchiona salami, cocoa nibs, chili oil, opal basil	25

premieres

Soup: roasted Early Girl tomato basil, crème fraîche, garlic crouton	12
Sonoma red little gems, preserved Meyer lemon dressing, panzanella, fennel, pinenuts, Fourme d'Ambert	17
Mixed quinoa salad, heirloom chicories, Santa Rosa plums, currants, chickpeas, toasted almonds, Manchego	16
Summer tomato carpaccio, whipped goat cheese, red onion, gilded tabil oil, shiso	20
Bluefin tuna tostada, watermelon aguachile, avocado mousse, scallion, habanero, lime, salsa matcha	24
Beef sirloin tartare, walnut muhammara, crispy chickpeas, pickled shallots, mint, lemon	22
Grilled Monterey Bay calamari, al pastor sauce, white beans, charred yellow peach relish, pepitas	23

main features

Pacific swordfish, roasted carrot harissa, Jimmy Nardellos, sungolds, crispy fingerlings, Argentine salsa	45
Handmade tagliatelle pasta verde: squash blossoms, Romano beans, breadcrumbs, ricotta salata, fig aillade	30
Summer Biryani: basmati rice, peas, heirloom squash, sweet 100s, chickpeas, garam masala, toum, avocado chutney	29
Cinema grilled jerk chicken, stewed callaloo, platanos maduros, spiced yam purée, pineapple hot honey	32
Pan-seared Heritage pork chop, Tuscan farro, Blue Lake beans, grilled endive, English pea salsa verde	38
Five-spice duck breast, truffled pommes Dauphine, blistered shishitos, cippolini onion, apricots, quacklins	36
Grilled Wagyu Akaushi bavette, charred Brentwood corn, smoked heirloom tomatoes, Kenya butter	42
Grilled 21-day aged Wagyu New York, served with the above accompaniments	74

House cured local anchovies, extra virgin olive oil	8
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: 'Cast Away', 2000, 35mm

A 6% 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.