

# foreigncinema

wednesday, july 31, 2024

## oysters\*

	EACH		HALF		DOZEN
Beau Soleil ( <i>Miramichi Bay, N. B. CN</i> )	4.5	/	27	/	54
Capital Gems ( <i>Harstine Isl East, WA</i> )	4	/	24	/	48
Dugas Gourmet ( <i>Caraquet Bay, N.B., CN</i> )	4.5	/	27	/	54
Ichiban ( <i>Skagit Bay, WA</i> )	4.5	/	27	/	54
Malpeque ( <i>Malpeque Bay, P.E.I., CN</i> )	4.5	/	27	/	54
Marin Gem ( <i>Point Reyes, CA</i> )	4	/	24	/	48
Marin Miyagi ( <i>Tomales Bay, CA</i> )	4	/	24	/	48
Pink Moon ( <i>New London, P.E.I., CN</i> )	4.5	/	27	/	54
Saint Simon ( <i>Saint Simon Bay, N.B. CN</i> )	4	/	24	/	48
Summerstone ( <i>Skunk Island, WA</i> )	4.5	/	27	/	54

Littleneck Clams (*Cedar Key, FL*) 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 &amp; raw shellfish</i>	95	/	195

## caviar\*

*served with wispy chips & crème fraîche*

Tsar Nicoulai Estate .5 oz.	55
Tsar Nicoulai Golden Osetra .5 oz.	80
Tsar Nicoulai Imperial Osetra .5 oz.	120

*Tonight we are featuring Sérol '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, retaining it's richer texture while being crisp & refreshing.

*pairs well with the Cinema Jerk Chicken*

## urban picnic

Warm Mediterranean mixed olives	7.5
Lavender scented goat cheese baked on a fig leaf, fig aillade, endive, crudité, toast points	18
Salt cod, lobster and crab brandade whipped with Yukons, garlic, green chiles, pickles, baguette crisps	25
Santa Barbara smoked salmon, farm egg, cucumbers, Niçoise olives, za'atar vinaigrette, crema, crostini	23
Chefs' charcuterie: pâté de campagne, finocchiona, bresaola, field greens, white nectarine, apple jelly, grilled bread	25

## premieres

Soup: roasted carrot velouté, cumin, labneh	12
Sonoma little gems, local heirloom tomatoes, julienne squash, red onion, tarragon vinaigrette, Manchego	17
Heirloom chicories, Santa Rosa pluots, Fourme d'Ambert, toasted almonds, Banyuls vinaigrette	16
Smoked Cherokee tomatoes, fresh pulled mozzarella, Egyptian nut dukkah, Calabrian chili, shiso	18
Bluefin tuna tostada, sangre de tigre, grilled pineapple, avocado mousse, cilantro mayo, salsa matcha	24
Beef sirloin carpaccio, shaved fennel salad, capers, spring onions, Parmesan, olio verde	22
Grilled Monterey Bay calamari, blistered shishitos, Blue Lake beans, toum, pickled onion, frisée	22
Thai-style hushpuppies: Dungeness crab, coconut, Thai chili, spicy curry remoulade, kishmish	19

## main features

Wild king salmon persillade, yellow Romano beans, sungolds, parslied potatoes, pickled cucumber salad, sauce gribiche	45
Corn cacio e pepe! Handmade capellini pasta: Brentwood corn, black pepper, breadcrumbs, Reggiano	30
Summer Biryani: basmati rice, peas, squash, little sungolds, chickpeas, garam masala, avocado chutney	29
Cinema grilled jerk chicken, stewed callaloo, platanos maduros, spiced yam purée, pineapple hot honey	32
Seared Heritage pork chop, Sardinian fregola, cipollini onion ragout, grilled apricots, romesco, chimichurri	38
Five-spice duck breast, crispy leg confit, white bean purée, chanterelle & field greens salad, yellow peach, almonds	36
Grilled Wagyu Akaushi bavette, fresh cranberry beans, Jimmy Nardellos, sweet 100s, salsa verde, horseradish	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 Edible Schoolyard bread: whole grain rye + honey sourdough, our cultured butter, sea salt	5.5
Warm Acme levain sourdough bread, our cultured butter, sea salt	5

Film: 'Cast Away', 2000

*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.*