

foreigncinema

friday, september 6, 2024

oysters*

	EACH	HALF	DOZEN
Capital Gem (<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
Ichiban (<i>Skagit Bay, WA</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
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
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 (<i>Cedar Key, FL</i>)	3.5	/ 21	/ 42

shellfish*

	FOUR	EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/ 32
Lobster (<i>Maine</i>)	HALF 45	WHOLE / 90
Dungeness Crab (<i>WA</i>)	40	/ 80
Plateaux de Fruits de Mer <i>Selection of steamed & raw shellfish</i>	ROYAL 95	IMPERIAL / 195
caviar* <i>with papadum & crème fraîche</i>		
Tsar Nicoulai Estate .5 oz.	55	
Tsar Nicoulai Golden Osetra .5 oz.	80	

Tonight we are featuring Zárate, Albariño, Rías Baixas, Spain \$18/glass or \$48/carafe

The Spanish region of Galicia is a little gem in the northwest corner of Spain, right above Portugal. The valley, cut by the Sil River, provides the perfect exposure to ripen grapes. The white grape, Albariño, is the star of the show. Here, it outshines other native grapes, being both complex and easy drinking. Bodegas Zárate has been producing wines in the region for decades, promoting quality above all else.

pairs well with the Sea Scallops

urban picnic

Warm Mediterranean mixed olives	7.5
Baked Wagon Wheel cheese fondue, garlic confit, Belgian endive, radish crudité, grilled baguette	19
Salt cod brandade whipped with Yukons, garlic, green chili, pickles, baguette crisps	21
Santa Barbara smoked salmon, sauce gribiche, capers, pickled Romano beans, beet chips, cress	23
Chefs duck liver mousse tart: pickled yellow peach, house mustard, radishes, frilly mustard	24

premieres

Soup: Early Girl tomato velouté, basil, gilded tabil	12
Sonoma little gem, Warren pears, fennel, cardamom chèvre, pinenuts, saba	16.5
Heirloom chicories, green goddess, sungolds, Armenian cucumbers, garlic croutons, Mezzo Secco	16.5
Summer stone fruit, mozzarella stracciatella, hazelnut dukkah, Aleppo chili, Tunisian spiced oil	18
Local halibut crudo, Brokaw avocado, Gala apple shoyu, serrano chili, trout roe, shiso	24
Sirloin beef tartare, house Napa kimchi, quail egg, yuzu mayo, toasted sesame, nori kettle chips	23
Plancha! Monterey Bay calamari, Oaxacan style mole rojo, chickpeas, ancho-lime mayo, totopos	21
Cinema's Ravoile du Dauphiné: fresh ricotta, Brentwood corn, chanterelles, chives	24

main features

Maine sea scallops, Meyer lemon beurre blanc, Martin's potatoes, lemon cucumbers, blistered padróns	44
Parisienne style gnocchi: sweet 100s, summer squash, basil, lemon, Reggiano, breadcrumbs	30
Vegetable Masala, sunburst squash, eggplant, Romano beans, English peas, basmati, buckwheat roti	30
Madras curry sesame fried chicken, hummus, Blue Lake green bean salad, Caprese tomatoes, kishmish	32
Grilled Heritage pork chop, herbed spätzle, favas, Dapple Dandy pluots, walnut aillade	38
Five-spice duck breast, Bronx grapes, French caviar lentils, endive salad, duck pâté butter, quacklins	36
Grilled Wagyu Akaushi bavette, heirloom tomatoes, cranberry beans, summer peppers, creamy bagna cauda	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 chicharróns, harissa blend, sea salt, lime	7.5
Fried anchovy-stuffed green olives, lemon	7.5

House black olive focaccia, extra virgin olive oil	5.5
Warm Acme levain sourdough bread, our cultured butter, sea salt	5

Film, 'Casablanca', 1942, 35 mm

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.