

# foreigncinema

We are offering a 3-course dinner for \$60 per person  
not including beverages, tax, or gratuity.  
See our supplemental menu

wednesday, november 20th, 2024

## oysters\*

	EACH		HALF		DOZEN
Beau Soleil ( <i>Miramichi Bay, N.B., CN</i> )	4.5	/	27	/	54
Baja Babe ( <i>Baja California, MX</i> )	4	/	24	/	48
Bijou ( <i>New Brunswick, CN</i> )	4	/	24	/	48
Black Magic ( <i>Thunder Cove, PEI, CN</i> )	4.5	/	27	/	54
Dukes of Topsail ( <i>Topsail Sound, N.C.</i> )	4	/	24	/	48
Ichiban ( <i>Skagit Bay, WA</i> )	4.5	/	27	/	54
Kusshi ( <i>Deep Bay, British Columbia</i> )	4	/	24	/	48
Pink Moon ( <i>New London, PEI, CN</i> )	4.5	/	27	/	54
Point Reyes Miyagi ( <i>Pt. Reyes, CA</i> )	4	/	24	/	48
Saint Simon ( <i>Saint Simon Bay, N.B. CN</i> )	4	/	24	/	48
Sea Cups ( <i>Stono River, SC</i> )	4	/	24	/	48
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
Lobster ( <i>Maine</i> )	45	/	90
Dungeness Crab ( <i>WA</i> )	40	/	80
	ROYAL		IMPERIAL
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	95	/	195
	caviar*		
	<i>with papadum &amp; crème fraîche</i>		
Tsar Nicoulai Estate .5 oz.	59		
Tsar Nicoulai Golden Osetra .6 oz.	83		

Tonight we are featuring Valfaccenda 'bis-esto' Rosso, Piedmont, Italy 2021 \$15/glass or \$40/carafe

The Piemontese appellation of Roero is nestled in the Italian side of the Alps. There, the combination of high-altitude and very steep slopes provide the perfect growing conditions for the native red grape 'Grignolino'. The families have lived in this area for generations, but this wine represents a new project for a husband and wife team just getting their start.

*Pairs well with the grilled Heritage pork chop*

## urban picnic

Warm Mediterranean mixed olives	7.5
Baked fromage d'Affinois, Flame grapes, fingerling potatoes, radish, crudité, endive, crostini	20
Salt cod brandade with Yukon potatoes, garlic, green chili, pickles, baguette crisps	21
Santa Barbara smoked salmon, celery root remoulade, marinated beet mimosa, walnuts, frisée, citrus	22
Chef's charcuterie board: pâté de campagne, duck liver mousse, bresaola, quince jam, field greens, grilled bread	24

## premieres

Sopa tomatillo, shredded chicken, crispy tortilla, radish, cotija, poblano crema	12
Sonoma butter lettuce, sweet 100s, Aceto Vivo, fines herbes, black pepper, Pecorino	16
Heirloom Castelfranco, green goddess, Satsuma mandarin, lemon, radish, Essex feta	16
Crispy Brussels sprouts, house ricotta, spiced pepitas, breadcrumbs, pomegranate, saba	19
Hamachi crudo, Melogold ponzu, Fuyu persimmon, avocado, serranos, pickled radish, shiso	25
Sirloin beef carpaccio, horseradish sauce, farm egg, capers, sage, Manchego, gaufrettes	23
Grilled Monterey Bay calamari, charred broccoli rabe, shelling beans, salsa yerba y ajo mayo, crispy garlic	21

## main features

Thai green coconut curry, sea scallops, halibut, mussels & clams, butternut squash, Yukons, Basmati rice, papadum	32
Cinema fresh tagliatelle, slivered shishitos, leek confit, lemon, chili, goat cheese	43
Tuscan brothy white beans, garnet yams, braised lacinato kale, Romanos, warm panzanella, basil oil	32
Madras sesame fried chicken, chickpea hummus, delicata squash, cauliflower, ras honey	34
Grilled Heritage pork chop, Fuji apple, herbed spätzle, grilled chicories, Calabrian chili butter	38
Five spice duck breast, crispy fingerling hash, roasted garlic, Comice pear, frisée, almonds, quacklins	39
Grilled Wagyu Akaushi bavette steak, sunchoke soubise, braised cabbage, Provençal baby carrots, Dijon jus	43
Grilled 21-day aged Wagyu New York, served with the above accompaniments	74

Ibérico pork chicharrónes, harissa blend, sea salt, lime 7.5

Fried anchovy-stuffed green olives, lemon 7.5

House cured local anchovies, extra virgin olive oil 8

House Niçoise olive & rosemary focaccia, extra virgin olive oil 5.5

Warm Acme levain bread, our cultured butter, sea salt 5

Film: 'Night at the Museum', 2006

**A 6.25% 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.