

oysters*

	EACH		HALF		DOZEN
Beau Soleil <i>(Miramichi Bay, N.B., CN)</i>	4.5	/	27	/	54
Hog Island Highwaters <i>(Point Reyes, CA)</i>	4.5	/	27	/	54
Hog Island Sweets <i>(Point Reyes, CA)</i>	4.5	/	27	/	54
Ichiban <i>(Skagit Bay, WA)</i>	4.5	/	27	/	54
Kusshi <i>(Deep Bay, British Columbia)</i>	4.5	/	27	/	54
Marin Miyagi <i>(Tomaes Bay, CA)</i>	4	/	24	/	48
Pacific Gold <i>(Morro Bay, CA)</i>	4	/	24	/	48
Shigoku <i>(Willapa Bay, WA)</i>	4.5	/	27	/	54
Shio Tang <i>(Skagit Bay, WA)</i>	4	/	24	/	48

shellfish*

	FOUR		EIGHT
White Prawn Cocktail <i>(Sea of Cortez)</i>	16	/	32
Lobster <i>(Maine)</i>	HALF 45	/	WHOLE 90
Plateaux de Fruits de Mer	ROYALE 95	/	IMPERIAL 195

caviar*

<i>house made potato chips, crème fraîche</i>	
Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz.	83

Tonight we feature Clos Fornelli, Corsica, France 2024 \$17/glass or \$45/carafe

The rugged and windswept island of Corsica sits in the middle of the Mediterranean Sea. The wines here are made from native varietals and have a silky, rustic charm. The widely grown red grape Niellucciu is a perfect example of this.

Pairs well with the duck breast

urban picnic

Mediterranean mixed olives	7.5
*Baked Fromager d'Affinois, garlic confit, Shinko pears, red endive, baguette crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, satsuma mandarins, celery root remoulade, citrus vinaigrette, toasted walnuts	26

premieres

*Soup: Butternut squash velouté, toasted pumpkin seed, spiced cream, pomegranate	12
*Sonoma little gem salad, cider vinaigrette, Bartlett pears, hazelnuts, Brabander	16.5
Heirloom chicory salad, spicy ranch dressing, ruby grapefruits, radishes, tortilla chips, Piave	16.5
Fuyu persimmons, roasted baby beets, house labneh, salsa macha, beet chips	17
Bluefin tuna crudo, shoyu ponzu, Brokaw avocado, serranos, toasted sesame, truffle oil, trout roe	25
Beef sirloin carpaccio, tarragon-shallot mayo, fried caper, arugula, lemon, waffle chips	24
Grilled Monterey Bay calamari, chermoula, aioli, chili oil, breadcrumbs	24

main features

Steamed local seabass, Italian white beans, frisée, picholine tapenade, Meyer lemon gastrique	44
House cavatelli pasta, green garlic, golden chanterelles, lemon, Calabrian chili, chèvre, breadcrumbs	32
*Thai vegetable coconut curry, parsnips, winter squash, Yukons, basmati rice, lime, chili, crispy shallots	31
*Madras curry sesame fried chicken, hummus, honey-coriander baby carrots, toum, spiced honey	35
4-peppercorn duck breast, Brussels sprouts, garam masala spiced lentils, toasted almonds, Cassis butter, quacklings	43
Grilled Heritage pork chop, garnet yam purée, braised Lacinato kale, roasted grapes, salsa verde	43
Grilled Akaushi Wagyu bavette, red onion jam, crispy russets, baby turnips, Dijonnaise	45
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	79

Ibérico pork chicharrónes, harissa spice, lime, sea salt	7.5
Fried anchovy-stuffed green olives, lemon	7.5

Rosemary & leek confit foccacia, extra virgin olive oil	5.5
Warm Acme levain bread, our cultured butter, flaky sea salt	5

Film: 'La Vie en Rose', 2007

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.