

foreigncinema

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

wednesday, december 18th, 2024

oysters*

	EACH	HALF	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/ 27	/ 54
Bijou (<i>New Brunswick, CN</i>)	4	/ 24	/ 48
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/ 24	/ 48
Kumamoto (<i>Baja, MX</i>)	4.75	/ 28.5	/ 57
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/ 24	/ 48
Marin Gem (<i>Point Reyes, CA</i>)	4	/ 24	/ 48
Oishii (<i>Nahcotta, WA</i>)	4.5	/ 27	/ 54
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/ 24	/ 48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/ 27	/ 54
Steamboat (<i>Washington</i>)	4.5	/ 27	/ 54
Sweet Petites (<i>Katama Bay, MA</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 raw shellfish</i>	ROYAL 95	IMPERIAL / 195

caviar*

with gaufrette & crème fraîche

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 & Comté fondue, garlic confit, radish, Belgian endive, baguette crostini	20
Salt cod brandade with Yukon potatoes, garlic, green chili, pickles, toast points	21
Santa Barbara smoked salmon, farm egg, pickled onion, dill crème fraîche, crostini	22
Charred broccoli rabe toast: house cured anchovies, lemon-caper mayo, Calabrian chili, grilled Acme levain	22

premieres

Soup: winter white vegetable velouté, black truffle cream	12
Cinema Caesar: Sonoma little gems, lemon & anchovy dressing, garlic croutons, Parmesan	16
Heirloom chicory salad, marinated beets, Pink Lady apples, cider dressing, Fourme d'Ambert	16
Yellowtail jack sashimi, Brokaw avocado, blood orange, spring onion salsa, trout roe caviar	25
Sirloin beef carpaccio, shaved Brussels sprouts, capers, red onion, toasted pinenuts, Pecorino Sardo	23
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, cilantro-lime mayo	23

main features

Alaskan halibut, scallops, mussels, clams, tomato-saffron broth, fennel, green olives, aioli	43
House tagliatelle pasta, chanterelle mushrooms, lacinato kale, garlic, house ricotta, breadcrumbs	32
Autumn risotto, roasted butternut squash, cranberry beans, radicchio, hazelnuts, sage, Piave	32
Madras curry sesame fried chicken, hummus, Moroccan spiced cauliflower & carrots, kishmish, spiced honey	34
Grilled Tunisian spiced lamb chops, couscous, raita, meshweya, arugula, Umbrian olive sauce	40
Seared Heritage pork chop, roasted delicata squash, smoky beans, mojo verde	38
Grilled Wagyu Akaushi bavette steak, white beans, broccoli rabe, grilled onions, salsa yerba y ajo	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 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, 35mm

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.