

foreigncinema

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

friday, december 20, 2024

oysters*

	EACH	HALF	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/ 27	/ 54
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/ 24	/ 48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/ 27	/ 54
Kumamoto (<i>Baja, MX</i>)	4.75	/ 28.5	/ 57
Kumiai (<i>Baja, MX</i>)	4	/ 24	/ 48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/ 24	/ 48
Marin Gem (<i>Point Reyes, CA</i>)	4	/ 24	/ 48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/ 24	/ 48
Royal Miyagi (<i>Baynes Sound, B.C.</i>)	4	/ 24	/ 48
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/ 24	/ 48
Sweet Petites (<i>Katama Bay, MA</i>)	4.5	/ 27	/ 54
Wellfleet (<i>Wellfleet, MA</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*

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, red flame grapes, radishes, Belgian endive, baguette crostini	20
Salt cod brandade with Yukon potatoes, garlic, green chili, pickles, toast points	21
Santa Barbara smoked salmon, ruby grapefruit, pickled onions, dill crème fraîche, crostini	22
Pork pâté de maison with figs; sliced duck prosciutto, duck cracklings, quince jam, grilled bread	21

premieres

Soup: December parsnip, celery root and cauliflower velouté, black truffle cream	12
Cinema's winter Caesar, Sonoma gems, lemon, lime-anchovy dressing, tortilla crisps, Manchego shower	16
Heirloom chicory salad, marinated beets, Mt. Rose apples, cider dressing, toasted walnuts, Fourme d'Ambert	16.5
Freshly pulled mozzarella burrata, Bosc pear, toasted hazelnuts, Mandarin, mizuna, saba, E.V.O.O.	22
Yellowtail jack sashimi, Brokaw avocado, blood orange ponzu, spring onion salsa, trout roe caviar	25
Beef sirloin carpaccio, fresh horseradish-black truffle sauce, cress, waffled potatoes	23
Plancha! Monterey Bay calamari, Oaxacan mole, shell beans, cilantro-lime mayo	23

main features

Alaskan halibut, sea scallops, mussels, clams, tomato-saffron broth, rouille, white beans, Moroccan green olive	42
House made tagliatelle, butternut squash, house ricotta, broccoli rabe, breadcrumbs, lemon, garlic, Calabrian chile	31
Acquerello risotto galettes, golden chanterelles, salsa verde, butternut squash puree, white grapefruit	32
Madras curry sesame fried chicken, hummus, Moroccan romanesco, baby carrots, kishmish, spiced honey	34
Heritage pork chop, pomegranate, Jerusalem artichoke purée, honey roasted delicata, prosciutto fritti, mojo verde	38
Grilled Tunisian spiced lamb chops, couscous, raita, meshweya, arugula, Umbrian olive sauce, toasted pistachio	42
Grilled Wagyu Akaushi bavette steak, roasted fingerlings, gribiche, crispy Brussel sprouts, onion jam, Cabernet 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 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.