

foreigncinema

guest chef series
tonight
BRUCE HILL

thursday, may 8th, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Bonita (<i>Skunk Island, WA</i>)	4	/	24	/	48
Capital Gems (<i>Harstine Isle East, WA</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, B.C.</i>)	4	/	24	/	48
Malpeque (<i>Malpeque Bay, P.E.I., CN</i>)	4.5	/	27	/	54
Oishi (<i>Nahcotta, WA</i>)	4.5	/	27	/	54
Pickering Pass (<i>Pickering Passage, WA</i>)	4	/	24	/	48
Royal Miyagi (<i>Baynes Sound, B.C.</i>)	4	/	24	/	48
Razor Clams (<i>Nantucket, MA</i>) <i>dressed in sangre de tigre, cucumber, trout roe</i>	6	/	36	/	48
Littleneck Clams, Meyer lemon	4	/	24	/	48

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
	HALF		WHOLE
Dungeness Crab (<i>California</i>)	40	/	80
Lobster (<i>Maine</i>)	45	/	90
Plateaux de Fruits de Mer	ROYAL		IMPERIAL
	95	/	195

caviar*

<i>with warm blinis & crème fraîche</i>	
Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

* *Renowned San Francisco legend, Chef Bruce Hill shares his recipes, stories, flavors and robust charm as we celebrate our 25th Anniversary in a collaboration with the great chefs who contribute to the culinary history of San Francisco. The Drink and Bruce's White Negroni are both featured cocktails and proceeds benefit Foodwise. Bruce Hill's Chefs Press will match the donation.*

urban picnic

Warm Mediterranean mixed olives	7.5
Warm lavender goat cheese, olivada, fig leaf, endive, crudité, baguette crostini	20
Brandade gratin: whipped salt cod, Yukon potatoes, garlic, green chili, crostini, vegetables à la Grecque	23
*Santa Barbara smoked salmon, fresh strawberries, snap peas, za'atar, frisee, rice paddy herb	25

premieres

*Chilled spring English pea velouté, preserved lemon, dill crème fraîche	12
Sonoma little gem salad, Cara Caras, Champagne-citrus vinaigrette, toasted seeds, ricotta salata	16.5
Cinema Caesar, Castelfranco, radicchio, anchovy, garlic, lime, radish, tortilla whiskers, cilantro, Reggiano	16.5
*Mendocino sea urchin crostini, mushroom umami mustard greens, grilled Acme levain, house cured pancetta	26
*Bluefin tuna sashimi, ramp aguachile, sliced kumquats, garlic chips, cilantro flowers	26
*Beef sirloin tartare, farm egg, capers, olio nuovo, lemon, house cured anchovies, levain toast	24
*Grilled Monterey Bay calamari, baby artichokes, Rancho Gordo beans, black garlic aioli	23
*Potato pillows, Straus sour cream, Tsar Nicoulai Estate caviar	26

main features

*Grilled Pacific Mahi Mahi, Delta asparagus, dashi simmered red fingerling potatoes, nori scented gribiche sauce	43
Crisp chickpea panisse, fava bean purée, pickled cauliflower, blood orange, pistachio dukkah, toum	30
Chef's spring tagliatelle, chanterelles, slivered asparagus, favas, spring onion, black pepper, Pecorino	33
Madras curry sesame fried chicken, robust, Moroccan chickpea tagine, avocado-cucumber raita, ras el hanout	34
4-peppercorn duck breast, roasted cherries, JoJo style potatoes cooked in duck fat, Belgian endive, Cassis duck jus	38
*Seared Heritage pork chop, tabil, stone ground grits, hammered rapini, persimmon-pink lady apple chutney	42
*Wagyu Akaushi bavette steak, slow roasted spring onions, morels cooked with cream, shallot, thyme, watercress	43
Grilled 14oz Wagyu rib-eye steak, 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 Castelvetrano olive & green garlic focaccia, extra virgin olive oil	5.5
Warm Acme levain bread, our cultured butter, sea salt	5

Film: 'That’s Dancing', 1985, 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.

