

foreigncinema

monday, march 24th, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Bijou (<i>Bedec Bay, N.B., CN</i>)	4	/	24	/	48
Capital Gems (<i>Harstine Isle East, WA</i>)	4	/	24	/	48
Dukes of Topsail (<i>Topsail Sound, N.C.</i>)	4	/	24	/	48
Earthquake Bay (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Hog Island Sweets (<i>Marshall, CA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, B.C.</i>)	4	/	24	/	48
Oishi (<i>Nahcotta, WA</i>)	4.5	/	27	/	54
Pickering Passage (<i>Puget Sound, WA</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54

shellfish*

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

caviar*

with gaufrettes & 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 2022 \$15/glass or \$40/carafe

The Piemontese appellation of Roero is nestled on the Italian side of the Alps, where the combination of high altitude and 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 five spice duck breast

urban picnic

Warm Mediterranean mixed olives	7.5
Warm baked Camembert, kumquat marmalade, radicchio, endive, baguette crostini	20
Brandade gratin, crab, salt cod, Yukon potatoes, garlic, green chili, crostini, pickles à la Grecque	23
"Fish & Chips" Santa Barbara smoked salmon, fresh dill & lemon sour cream, fresh potato chips, trout caviar	24

premieres

Artichoke velouté, crispy garlic, crème fraîche, chives	12
Sonoma little gem salad, Champagne-herb vinaigrette, Shinko pear, sunflower seeds, Manchego	16.5
Salade Lyonnaise: heirloom chicories, Dijon-sherry vinaigrette, bacon lardon, farm egg, pain de mie croutons	16.5
Roasted broccoli di ciccio, kumquat ricotta, lemon-anchovy vinaigrette, breadcrumbs, chili oil	19
Ahi tuna crudo, truffle ponzu, Brokaw avocado, daikon sprouts, shiso oil, trout roe	26
Beef sirloin carpaccio, green goddess mayo, waffle chips, mizuna, lemon	24
Plancha! Monterey Bay calamari, Oaxacan mole, lime aioli, cranberry beans, topos	21

main features

Seared Pacific swordfish, romesco, patatas bravas, snap peas, mandarins, saffron aioli, olivada	43
House made tagliatelle, wild nettle pesto, English peas, Calabrian chili, toasted pinenuts, Parmesan	32
Moroccan spiced carrots, chickpea panisse, fava purée, pickled cauliflower, blood orange, pistachio dukkah, toum	30
Madras curry sesame fried chicken, hummus, bhaji greens, marinated baby beets, Essex feta, spicy honey, mint	34
Five-spice duck breast, Beluga lentil purée, red endive, Cara Caras, citrus vinaigrette, quacklins, toasted hazelnuts	38
Grilled Heritage pork chop, tabil, herbed spätzle, yam purée, Anjou pear butter, balsamic jus	42
Grilled Wagyu Akaushi bavette steak, Delta asparagus, fingerlings, horseradish cream, pomegranate salsa verde	43
Grilled 14oz Wagyu rib-eye, 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 Castelvetro olive & rosemary focaccia, extra virgin olive oil 5.5

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

Film: 'Rear Window', Alfred Hitchcock, 1954

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.

