foreigncinema

saturday, april 27, 2024

ovsters*

Oysters.	EACH		HALF		DOZEN
Beau Soleil (Miramichi Bay, N. B. CN)	4.5	/	27	/	54
Chelsea Gem (Eld Inlet, WA)	4	/	24	/	48
Marin Miyagi (Tomales Bay, CA)	4	/	24	/	48
Oishi (Nahcotta, WA)	4	/	24	/	48
Pinkerton's Loot (Barkley Sound, BC, CN)	4	/	24	/	48
Sawmill Bay (Read Island, B.C., CN)	4	/	24	/	48
Shigoku (Willapa Bay, WA)	4.5	/	27	/	54
Steamboat (Washington)	4	/	24	/	48

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (Sea of Cortez)	16	/	32
	HALF		WHOLE
Local Dungeness Crab	40	/	80
Lobster (Maine)	45	/	90
Plateaux de Fruits de Mer	ROYAL		IMPERIAL
Selection of steamed & raw shellfish	80	/	180
Mussels, clams, prawns, oysters, crab, lobster			

FOUR

FICUT

38

41

70

caviar∗

served with papadum & crème fraîche	
Tsar Nicoulai Estate .5 oz.	55
Tsar Nicoulai Golden Osetra .5 oz.	80

Tonight we are featuring Bonnigal-Bodet Vignerons 'Buisson' Amboise, Loire Valley, France, 2019 \$19/glass or \$51/carafe Amboise is small village at the western edge of France's Loire Valley. Among other things, it is celebrated for white wines made from Chenin Blanc. Young winemakers are drawn to the region due to its unlimited potential and affordable land. This wine is from two of those young, talented winemakers, getting their start. Pairs well with the tagliatelle pasta

urban picnic*

Warm Mediterranean mixed olives	7.5
Baked fromage d'Affinois, fingerling potatoes, blackberries, vegetable crudité, baguette crisps	20
Brandade: salt cod whipped with Yukon potatoes, garlic, green chilies, house pickles, crostini	21
Santa Barbara smoked salmon, capers, spring onion, frisée, labneh, crostini	23
Freshly pulled mozzarella, chef's artisanal bresaola, basil pistou, cocoa nibs	24

premieres*

Soup: cream of roasted mushroom purée, Parmigiano Reggiano frico, chive oil	11.5
Little gem, Cara Cara oranges, Riesling vinaigrette, chèvre crostini	15.5
Martin's mixed chicories, Blue Lake beans, red wine-garlic vinaigrette, Manchego shower, rich duck liver toast	17
Baby beets, blood oranges, charred jalapeño, mint, radishes, Essex feta, Egyptian dukkah with pistachios	16.5
Local Hamachi sashimi, Brokaw avocado, ruby grapefruit, yuzu citrus, trout roe, basil oil	25
Sirloin beef carpaccio, tarragon-shallot mayo, chervil, farm egg, waffled potatoes	23
Grilled Monterey Bay calamari, Al pastor sauce, grilled pineapple, spiced fried white beans, cilantro mayo, lime	22

main features.

Steamed Alaskan halibut, English pea purée, baby carrots, fennel & frisée salad, lemon gastrique, tapenade	39
Fresh tagliatelle pasta, slivered snap peas, asparagus, fresh ricotta, cipollini onions, fines herbes, chili	30
Catalonian style fideus, toasted capellini, sofrito, favas, pioppini mushrooms, spinach, green garlic toum	29
Madras curry sesame fried chicken, hummus, Moroccan spiced cauliflower, persian cucumber salad, kishmish, spiced honey	30
4-peppercorn duck breast, Italian white beans, wilted radicchio, rose petal vinaigrette, quacklins, hazelnuts	38

Grilled brined heritage pork chop, shell beans & roasted pepper salad, grilled kale, pinenuts, Kenya butter Grilled Wagyu Akaushi bavette, roasted fingerlings, grilled Provençal style artichokes, breadcrumb-herb salsa, cress Grilled aged New York steak served with the above accompaniments

Ibérico pork chicharrónes, harissa blend, sea salt, lime 6.5 Fried anchovy-stuffed green olives, lemon 7

Warm Acme levain sourdough bread, our cultured butter, sea salt 5 Warm Edible Schoolyard bread: whole grain rye + honey sourdough, our cultured butter, sea salt 5.5

Film: 'Jurassic Park', 1993, Steven Spielberg 35 mm

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. A 6% charge is being applied to each check for San Francisco city mandates.

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