

foreigncinema

sunday, may 4, 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
Summerstone (<i>Skunk Island, WA</i>)	4.5	/	27	/	54

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

Tonight we are featuring Eric Chevalier 'Chardonnay' Val de Loire, France 2023 \$15/glass or \$41/carafe
The Loire is the longest river in France, meandering towards the Atlantic ocean, originating in central France, next to the Burgundy and Rhône regions. In this part of the river, you see the natural crossover of varietals more associated with the neighboring regions, drawing in young winemakers.
Pairs well with the risotto

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, marinated Persian cucumber, pickled onion, rye toast, dill crème fraîche	25
Asparagus toast: Full Belly Farms asparagus, fresh ricotta, Meyer lemon, house cured anchovies, Bernal sourdough	22

premieres

Soup: chilled spring velouté of English peas with preserved lemon, crème fraîche	12
Sonoma little gem salad, Medjool dates, Cara Caras, balsamic-fig vinaigrette, toasted seeds, Mezzo Secco	16.5
Cinema Caesar: Castelfranco, anchovy, garlic, lime, radish, tortilla whiskers, cilantro, Parmesan	16.5
Bluefin tuna sashimi, Yerena Farms strawberry aguachile, avocado mousse, serrano chili, red onion, mustard seeds	26
Beef sirloin carpaccio, horseradish crema, capers, kettle chips, mizuna	24
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, cilantro-lime mayo, totopos	22

main features

Maine sea scallops, fava bean purée, blood oranges, baby carrots, Belgian endive, almond salsa rustica	43
Chef's tagliatelle, local asparagus, 62° farm egg, green garlic, Meyer lemon, black pepper, Pecorino, pangrattato	32
Champagne Acquerello risotto, wild mushrooms, English peas, black truffle, pinenuts	30
Madras curry sesame fried chicken, Romesco, shaved celery salad, roasted jalapeño crema, Essex feta, kishmish	34
4-peppercorn duck breast, confit duck leg, little turnips, Italian white beans, Lacinato kale, tart cherry jus	38
Grilled Heritage pork chop, tabil, panzanella, green garlic, snap peas, mizuna, Calabrian chili butter	42
Grilled Wagyu Akaushi bavette steak, Provençal style baby artichokes, fingerlings, basil pistou, Montpellier butter	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 & roasted poblano focaccia, extra virgin olive oil	5.5
Schoolyard bread: whole grain rye + honey sourdough, our cultured butter, sea salt	5.5

Film: 'That’s Dancing', 1985

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.

