

foreigncinema

friday, may 30th, 2025

oysters*

OYSTERS*	EACH		HALF		DOZEN
Aunt Dotty (<i>Saquish, MA</i>)	4	/	24	/	48
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Bijou (<i>New Brunswick, CN</i>)	4	/	24	/	48
Bonita (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48
Moon Shoal (<i>Barnstable, MA</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Steamboat (<i>Puget Sound, WA</i>)	4.5	/	27	/	54
Oishi (<i>Nahcotta, WA</i>)	4.5	/	27	/	54
Wellfleet (<i>Wellfleet, MA</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*) *

sangre de tigre, cucumber, trout caviar

shellfish*

White Prawn Cocktail (<i>Sea of Cortez</i>)	FOUR 16	/	EIGHT 32
Dungeness Crab (<i>California</i>)	HALF 40	/	WHOLE 80
Lobster (<i>Maine</i>)	45	/	90

caviar*

with warm blinis & crème fraîche

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 varieties more associated with the neighboring regions, drawing in young winemakers.

Pairs well with the spring farrotto

urban picnic

Mediterranean mixed olives	7.5
Warm herbed goat cheese, olivada, grape leaf, endive, crudité, baguette crostini	20
Brandade: whipped salt cod, Yukon potatoes, garlic, green chili, baguette crostini, vegetables à la Grecque	23
Santa Barbara smoked salmon, fresh dill remoulade, marinated little beets, capers, wispy chips	25
Chef's pâté en croûte de cochon, pistachio, apricots, field greens, Bing cherries, cornichons, Dijon	25

premieres

Soup: Brentwood corn velouté, basil oil, crema	12
Sebastopol little gem salad, coastal strawberries, white balsamic vinaigrette, sunflower seeds, ricotta salata	16.5
Castelfranco chicory salad, green goddess dressing, kumquats, garlic croutons, radishes, Piave	16.5
Fresh pulled mozzarella, house cured pancetta, Frog Hollow apricots, arugula, basil, toasted pistachio	19
Sea bass crudo, local blackberries, kaffir lime, avocado mousse, red onion, Marash pepper	26
Beef sirloin carpaccio, marinated spring zucchini, Calabrian chili, mint, lemon, breadcrumbs	24
Grilled Monterey Bay calamari, Italian white beans, fried capers, shallot, Fresno chili, parsley	22

main features

Maine sea scallops, fresh corn pudding, local asparagus, fingerling potatoes, nasturtium beurre blanc	44
House tagliatelle, Sierra morel mushrooms, English peas, morel cream, fines herbes, Reggiano	32
Spring farrotto, baby favas, snap peas, spring onions, green garlic, Meyer lemon	30
Madras curry fried chicken, marinated chickpea salad, tandoori cauliflower, white nectarine chutney	35
5-spice duck breast, lentil purée, Belgian endive, Valencia orange, almonds, wild huckleberries, red wine butter	38
Grilled Heritage pork chop, tabil, spring panzanella, roasted Rainier cherries, arugula, grilled lemon	43
Grilled Wagyu Akaushi bavette steak, Provençal baby artichokes, shell beans, breadcrumb-herb salsa	44
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 cured local anchovies, warm baguette, basil butter	9.5

House Castelvetro olive & green garlic focaccia, extra virgin olive oil	5.5
Warm Acme levain bread, our cultured butter, sea salt	5

Film: 'Mrs. Doubtfire', 1993, 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.