

foreigncinema

We are offering a 3-course dinner for \$60 per person
not including beverages, tax or gratuity.
See our supplemental menu.

sunday, january 12th, 2025

oysters*

	EACH		HALF		DOZEN
Acadian Pearl (<i>Richibucto, N.B., CN</i>)	4.5	/	27	/	54
Belon (<i>Portland, ME</i>)	4.5	/	27	/	54
Capital Gem (<i>Harstine Isle East, WA</i>)	4	/	24	/	48
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Chesapeake Bay (<i>Maryland</i>)	4	/	24	/	48
Peale Passage (<i>Washington</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*) 6 / 32 / 72
dressed in sangre de tigre, cucumber, trout roe

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
Plateaux de Fruits de Mer	ROYAL		IMPERIAL
	95	/	195

caviar*

with profiteroles & 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 2021 \$15/glass or \$40/carafe

The Piemontese appellation of Roero is nestled in the Italian side of the Alps. There, the combination of high altitude and very 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 swordfish katsu

urban picnic

Warm Mediterranean mixed olives	7.5
Baked fromage d'Affinois, fingerling potatoes, radicchio, radishes, baguette crostini	20
Salt cod brandade with Yukon potatoes, garlic, green chili, pickles, toast points	22
Santa Barbara smoked salmon, farm egg, dill crème fraîche, capers, red onion, crostini	23
Chef's charcuterie board: house 'Nduja, duck prosciutto, Iberico pork lonza, Dijon, quince jam, grilled bread	22

premieres

Soup: Tuscan ribollita! white beans, winter vegetables, braised kale, panade, Gruyère	12
Rosalba & Castelfranco chicory salad, baby beets, kumquat vinaigrette, toasted pepitas, Manchego	16
January Caesar, Sebastopol little gems, anchovy, lemon, garlic, Parmesan, levain croutons	16.5
Winter citrus, Kishu mandarin, Cara Cara & blood oranges, citrus purée, Essex feta, mint	19
Yellowtail jack crudo, cucumber aguachile, avocado, pickled jicama, serrano chili, trout roe, daikon sprouts	25
Beef sirloin carpaccio, kimchi Thousand Island, pickled onions, crispy shallots, mizuna	23
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, cilantro-lime mayo, totopos	21

main features

Pacific wild caught swordfish "katsu", Thai green goddess, sesame broccoli rabe, mango-cabbage slaw	42
Cinema fresh tagliatelle, lacinato kale, garnet yam, cream, sage, breadcrumbs, crispy leeks	33
Winter heirloom polenta, wild mushroom sugo, chermoula, parsnip chips	32
Chaat masala roasted ½ chicken, hummus, spiced delicata, pomegranates, labneh, toum	34
American Heritage pork chop, herbed spätzle, Gala apple, Brussels sprouts, Dijon butter, frilly mustard greens	38
Grilled Tunisian spiced lamb, couscous, chickpea tagine, Bosc pear, arugula, raita, pistachio	42
Grilled Wagyu Akaushi bavette steak, Jerusalem artichoke purée, crispy fingerlings, baby carrots, salsa rustica	43
Grilled 21-day aged 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

Warm Acme edible schoolyard bread, our cultured butter, sea salt 5

House Castelvetro olive & rosemary focaccia, extra virgin olive oil 5.5

Film: 'Austin Powers: International Man of Mystery', 1997

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.