foreigncinema

FOUR

EIGHT

sunday, january 19th, 2025

avet are

oysters*	EACH		HALF		DOZEN	sneiiti
Acadian Pearl (Richibucto, N.B., CN)	4.5	/	27	/	54	White Prawn
Barachois (Miramichi Bay, N.B., CN)	4	/	24	/	48	
Capital Gems (Harstine Isle East, WA)	4	/	24	/	48	
Chelsea Gem (Eld Inlet, WA)	4	/	24	/	48	Lobster (Main
Kusshi (Deep Bay, British Columbia)	4	/	24	/	48	Dungeness C
Peale Passage (WA)	4	/	24	/	48	
Pink Moon (New London, PEI, CN)	4.5	/	27	/	54	Plateaux de F
Saint Simone (Saint Simon Bay, N.B., CN)	4	/	24	/	48	
						caviar
Razor Clams (Nantucket, MA)	6	/	32	/	72	with gaufrettes
dressed in sangre de tigre, cucumber, trout roe						Tsar Nicoula
						Tsar Nicoula

shellfish*

White Prawn Cocktail (Sea of Cortez)	16	/	32
	HALF	W	HOLE
Lobster (Maine)	45		90
Dungeness Crab (California)	40	/	80
Plateaux de Fruits de Mer	ROYAL	IM	IPERIAL
	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 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 grilled Heritage pork chop

urban picnic

premieres

Winter white velouté, cauliflower, celery root, salsa matcha	I 2
Lacinato kale Caesar, watermelon radish, anchovy, lemon, garlic croutons, Parmigiano Reggiano shower	16
Little gem salad, baby beets, toasted walnuts, wild huckleberry vinaigrette, mezzo secco	16.5
Winter citrus, Kishu mandarin, Cara Cara & blood oranges, citrus purée, fried almonds, Essex feta, mint	19
Pacific tuna carpaccio, pickled Fuji apple, kumquat, yuzu koshō, serrano, avosabi, shiso oil	25
Beef sirloin tartare, green goddess, farm egg, red onions, potato gaufrettes	23
Fritto misto! Monterey Bay calamari, onions, autumn squash, broccoli rabe, Meyer lemon aioli	21

main features

Sea scallops, Persian khari machi, aromatic tomato, fresh curry leaf, basmati rice, avocado chutney, cilantro	43
Chitarra pasta, golden chanterelle mushrooms, black truffle, pearl onion confit, pangrattato, Pecornio Romano	35
Caribbean style forbidden black rice, shell beans, yams, shishitos, fried plantains, fresh mango chutney, jerk spice	32
Sesame seed Madras fried chicken, chickpea hummus, Moroccan spiced Romanesco, kishmish, ras honey	34
Five spice duck breast, fingerling potato hash, Brussels sprouts, Medjool dates, salmoriglio, quacklins	38
Grilled Heritage pork chop, quelites greens, Beluga lentils, baby carrots, harissa butter, spiced pepitas	42
Grilled Wagyu Akaushi bavette steak, Tokyo turnips, horseradish salsa verde, Jerusalem artichoke purée, white beans	43
Crilled 21 day aged 1407 Wagny rib and sound with the shows accompanies	

Ibérico pork chicharrónes, harissa blend, sea salt, lime 7.5 Fried anchovy-stuffed green olives, lemon 7.5

Warm Acme schoolyard bread, our cultured butter, sea salt House Castelvetrano 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. 2534 Mission Street | San Francisco, CA 94110 | www.foreigncinema.com | @foreigncinemasf