

foreigncinema

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

friday, november 29th, 2024

oysters*

	EACH	HALF	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/ 27	/ 54
Bijou (<i>New Brunswick, CN</i>)	4	/ 24	/ 48
Capital Gems (<i>Harstine Isle East, WA</i>)	4	/ 24	/ 48
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/ 24	/ 48
Dukes of Topsail (<i>Topsail Sound, N.C.</i>)	4	/ 24	/ 48
Kumiai (<i>Baja, MX</i>)	4	/ 24	/ 48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/ 24	/ 48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/ 24	/ 48
Oishii (<i>Nahcotta, WA</i>)	4.5	/ 27	/ 54
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/ 27	/ 54
Point Reyes Miyagi (<i>Pt. Reyes, CA</i>)	4	/ 24	/ 48
Saint Simone (<i>Saint Simon Bay, N.B., CN</i>)	4	/ 24	/ 48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/ 27	/ 54
Littleneck Clams (<i>Cedar Key, FL</i>)	3.5	/ 21	/ 42

shellfish*

	FOUR	EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/ 32
	HALF	WHOLE
Lobster (<i>Maine</i>)	45	/ 90
Dungeness Crab (<i>WA</i>)	40	/ 80
	ROYAL	IMPERIAL
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	95	/ 195
	caviar*	
	<i>with papadum & crème fraîche</i>	
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

Warm Mediterranean mixed olives	7.5
Baked fromage d'Affinois fondue, onion confit, olivada, radish, crudité, endive, crostini	20
Salt cod brandade with Yukon potatoes, garlic, green chili, pickles, baguette crisps	21
Santa Barbara smoked salmon, celery root remoulade, marinated beet mimosa, walnuts, frisée, citrus vinaigrette	22
House antipasto: duck prosciutto, bresoala, fresh burrata, rustic pesto, grilled levain	22

premieres

Soup: French onion à la canard, Gruyère & duck confit toast	12
Shaved Brussels sprout and rucola salad, toasted pine nuts, currants, Dijon vinaigrette, Parmigiano Reggiano	16
Heirloom Castelfranco salad, pickled grapes, Medjool dates, fennel, candied pecans, feta	16
Striped bass crudo, Kishu mandarin citronette, Fresno chili, seaweed, trout roe, shiso	25
Sirloin beef tartare toast, sweet pepper Mashwiya, crispy lentils, toum, tahina, za'atar	23
Plancha! Monterey Bay squid & scallops, Oaxacan mole, cranberry beans, cilantro mayo, totopos	23

main features

Ahi tuna seared rare, papas bravas, romesco, Cara Cara orange, aioli, picholine tapenade	43
Fresh capellini alle cozze e vongole, Manila clams, mussels, white wine, chili, lemon, garlic, breadcrumbs	32
Autumn squash risotto, roasted butternut squash, Fuji apple, chanterelle confit, pine nuts, whipped ricotta	32
Za'atar roast chicken, Moroccan chickpea & lentil tagine, couscous, preserved lemon-parsley salsa	34
Grilled Heritage pork chop, roasted jalapeño-cheddar polenta, mojo verde, fried almonds, mustard greens	38
Five spice duck breast, roasted delicata squash & winter vegetables, pear, hazelnuts, pâté toast	39
Grilled Wagyu Akaushi bavette steak, cowboy onions, broccoli rabe, pommes frites, Montpellier butter	43
Grilled 21-day aged Wagyu New York, 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, extra virgin olive oil	8

House Niçoise olive & rosemary focaccia, extra virgin olive oil	5.5
Warm edible schoolyard, our cultured butter, sea salt	5

Film: 'Night at the Museum', 2006

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.