

Oysters & Shellfish

4.50 each

Beau Soleil (*Miramichi Bay, N. B. CN*)

Capital Gems (*Harstine Isl East, WA*)

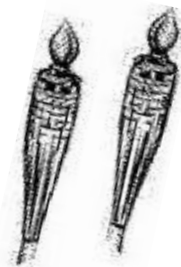
Fat Bastard (*Willapa Bay, WA*)

Kusshi (*Deep Bay, British Columbia*)

Marin Miyagi (*Tomales Bay, CA*)

Oishi (*Nahcotta, WA*)

Shigoku (*Willapa Bay, WA*)



	Half	Full
Dungeness Crab (<i>Washington</i>)	36	72
Lobster (<i>Maine</i>)	36	72
Shrimp (<i>Texas</i>)	4 each	
Imperiale Plateau de Fruits de Mer		
Crab, lobster, oysters, prawns Ceviche, four accompanying sauces		200
Tsar Nicoulai Estate Caviar .5 oz Crème fraîche, dill, pappadom		55

Champagne Flight

3 oz of each 45

Camille Savès 'Catre Blanche' NV

Henri Giraud 'Esprit' Nature Brut NV

Chartogne-Taillet 'Sainte Anne' Brut NV



NYE SAMPLE MENU

Shiitake Consommé, Garden Delight Nori

Starters . . .

Maine Lobster Bisque

COCONUT, RED CURRY, GOLD LEAF, PEA SHOOTS

Smoked Salmon, Buckwheat Blini, Tsar Nicoulai Estate Caviar

CLARIFIED BUTTER, MADRAS CURRY CRÈME FRAICHE

Green Papaya Salad, Spiced Cashews, Rosa d'Alba Petals

MANGO, BEET, SHREDDED CARROT, RED ONION, FRESH MINT

Japanese Hamachi Sashimi

CRISP TARO ROOT WHISKERS, SHISO, BLOOD ORANGE PONZU, CAVIAR

Deviled Dungeness Crab Cocktail

BROKAW AVOCADO, THOUSAND ISLAND DRESSING

Pu-Pu Platter

PORK TONKATSU, CHAR SIU BEEF SHORTRIB, CHICKEN SATAY, PEANUT SAUCE

Tempura of Prawns, Cara Cara Orange

MANGO-HABANERO SALSA, CRISPY LOTUS ROOT

Crying Tiger Beef Tartare, Ahmad's Shrimp Chips

CUCUMBER, LIME, THAI CHILI, FISH SAUCE, CRISPY SHALLOTS, LITTLE GEM LETTUCE CUPS

Crispy Pork Belly

STEAMED CLAMSHELL BUNS, ROASTED APPLE HOISIN, SCALLION WHISKERS, PICKLED PERSIMMON



Luuau on the Mainland . . .

Mendocino Sea Urchin Carbonara

FRESH TAGLIATELLE, FARM EGG, HOUSE GUANCIALE, PARMIGIANO REGGIANO

Dragon Kissed Eastern Sea Scallops

PARSNIP-POTATO PURÉE, WINTER CITRUS, KING LEEKS, MACADAMIA SALSA

Steamed Miso Marinated Northern Halibut

YUZU BEURRE BLANC, FORBIDDEN BLACK RICE, BABY BOK CHOY, HAINAN CHILI & GINGER

Seven Vegetable Treasure Coconut Green Curry

WINTER SQUASH, TURNIPS, ROMANESCO, TRUMPETS, BLUE LAKES, FRIED THAI BASIL, STICKY RICE

Four-Peppercorn Scented Roast Duck Breast

RED MISO GLAZED YAMS, CAVIAR LENTIL PUREE, CIPOLLINI ONION, PASSIONFRUIT-CARAMEL DUCK JUS

American Heritage Porchetta

ROASTED OKINAWA SWEET POTATOES, GRILLED PINEAPPLE SALSA VERDE

Grilled New York & Wild Spot Prawn

OKONOMIYAKI CRISPY FINGERLING POTATOES, CHARRED SCALLION-GINGER SAUCE, CABERNET JUS

Cocktails

Foreign Cinema's Zombie 18

Pisco, passion fruit essence, fresh lime juice & orange juice
mint, angostura bitters

Jungle Cruise 17

Golden rum, cynar, benedictine liqueur,
ardbeg 10yr spritz

South Pacific 17

Agricultural white rum, fresh lime juice, basil
essence, fleur de sel, macerated basil oil

Towering Inferno 18

Mezcal, aperol, roasted pineapple & ginger syrup, lime juice

Romancing the Stone 18

Reposado tequila, blood orange infused with cinnamon,
lime, agave syrup, salt or tajin rim

Old Mission Punch 20

Cognac, aged rum and ruby port, triple sec,
lemon oleo saccharum, nutmeg

Golden Chalice 20



Woodford 'Foreign Cinema's select barrel', antica vermouth
noilly prat dry vermouth, aged bitters, citrus twist

Featured Dram 45

A delicious pour of Appleton estate 21yrs rum aged in
'Nassau valley casks' 2oz

Mocktails

Weekend at Bernie's 13

Lyres n/a spirit, pineapple & ginger, lime juice

Havana Beach Any Way 13

Coconut cream, grapefruit, lime juice, agave
grapefruit tonic, mint

add a house spirit of your choice 18

