

Oysters & Shellfish

4.50 each

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

Bijou (*New Brunswick, CN*)

Capital Gems (*Harstine Isl East, WA*)

Chelsea Gem (*Eld Inlet, WA*)

Royal Miyagi (*PEI, CN*)

Pink Moon (*Nahcotta, WA*)

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

Champagne Flight

3 oz of each 45

Henri Giraud 'Esprit' Nature Brut NV

Billecart Salmon 'Inspiration 1818' Brut NV

Christophe Mignon 'ADN de FOU DRE' Brut NV

Foreign Cinema Sample Menu

Please note that the menu below is only a sample. Our offerings depend on seasonal ingredients, so the selections listed here may not reflect the exact menu available on the day of your reservation.

Amuse . . . Tom Yum Delight

Starters . . .

Santa Barbara Smoked Salmon

PICKLED BUDDHA'S HAND, CHAAT MASALA CRÈME FRAÎCHE, PLANTAIN SHOESTRINGS

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

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

Ahi Toro Poke Wontons

SUSHI RICE, PASSIONFRUIT-SOY SESAME MARINADE, SCALLION, DIAKON, FURIKAKE MAYO

Dungeness Crab & Red Endive Salad

BROKAW AVOCADO, BLOOD ORANGES, KIMCHI THOUSAND ISLAND DRESSING

Pu-Pu Platter

CRISPY PORK BELLY, CHAR SIU SHORTRIB, CHICKEN SATAY, PEANUT SAUCE, BBQ SAUCE

Tempura of Coconut King Prawns

MANGO CHUTNEY, CRISPY LOTUS, JALAPEÑO

Crying Tiger Beef Tartare, Ahmad's Shrimp Chips

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

Dungeness Crab Rangoon Dip, Furikake Kettle Chips

CAVIAR, FRESNO CHILI, KAFFIR LIME

Main Course...

Seven Vegetable Jungle Coconut Green Curry

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

Pacific Wild Caught Swordfish "Katsu"

BABY BOK CHOY, PICKLED MANGO SLAW, THAI STYLE GREEN GODDESS

Dragon Kissed Eastern Sea Scallops

PARSNIP PURÉE, WINTER CITRUS, BAMBOO SHOOTS, MACADAMIA SALSA MATCHA

Fire Dancing Lobster Dumplings

DASHI BROTH, SHIITAKE MUSHROOMS, CHARRED SCALLION, CHILI OIL

Grilled Jamaican Rack of Lamb

FORBIDDEN BLACK RICE, ACORN SQUASH, CURRIED PEANUTS, CHILI VINEGAR

Tea Smoked Bacon Wrapped Pork Tenderloin

YAM PURÉE, SESAME BROCCOLI RABE, GLAZED MAUI PINEAPPLE, SCALLION SALSA VERDE

Wagyu Prime Rib & Wild Spot Prawn

TOGARASHI BABY CARROTS, OKINAWA POTATO, CUCUMBER, SHISHITO PEPPER CHIMICHURRI

Cocktails \$20

Foreign Cinema Zombie

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

Jungle Cruise

Coconut washed white rum, basil & ginger essence, lime and pineapple juice, fleur de sel

South Pacific

Barr Hill Honey gin, Marie Framboise liqueur, bordiga bitter, Tximista Vermouth Rojo, citrus twist

Towering Inferno

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

Romancing the Stone

El Tesoro Blanco tequila, blood orange infused with cinnamon, lime juice, agave syrup, salt or tajin rim

Songs of Earth

Mulled wine, overproof rum, aquavit, ruby port, bitter almond, cinnamon, clove, orange twist - *served hot!*

Love Affair

Michter's 10 yr bourbon, Santa Teresa 1796 Arabica coffee cask rum, demerara syrup, aged bitters

Featured Rum: Appleton Estate 21 Year aged a minimum of 21 years in Nassau Valley casks

Deliciously smooth... 1oz:\$20/2oz:\$40

Non-alcoholic \$15

Pagan Island

NON 5 Lemon marmalade & hibiscus zero proof wine grapefruit juice, dehydrated citrus & fresh herbs

Space Odyssey

Aplós Arise adaptogenic non-alcoholic spirit, falernum, almond orgeat, passionfruit, lemon juice

