

Oysters & Shellfish

|                                                |        |      |
|------------------------------------------------|--------|------|
| 4.50 each                                      |        |      |
| Beau Soleil ( <i>Miramichi Bay, N. B. CN</i> ) |        |      |
| Bijou ( <i>New Brunswick, CN</i> )             |        |      |
| Capital Gems ( <i>Harstine Isl East, WA</i> )  |        |      |
| Chelsea Gem ( <i>Eld Inlet, WA</i> )           |        |      |
| Royal Miyagi ( <i>PEI, CN</i> )                |        |      |
| Pink Moon ( <i>Nahcotta, WA</i> )              |        |      |
|                                                | 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 FOUDRE' 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 . . .

|                                                                               |
|-------------------------------------------------------------------------------|
| <b>Santa Barbara Smoked Salmon</b>                                            |
| PICKLED BUDDHA'S HAND, CHAAT MASALA CRÈME FRAÎCHE, PLANTAIN SHOESTRINGS       |
| <b>Green Papaya Salad, Spiced Cashews, Rosa d'Alba Petals</b>                 |
| MANGO, BEET, SHREDDED CARROT, RED ONION, FRESH MINT                           |
| <b>Ahi Toro Poke Wontons</b>                                                  |
| SUSHI RICE, PASSIONFRUIT-SOY SESAME MARINADE, SCALLION, DIAKON, FURIKAKE MAYO |
| <b>Dungeness Crab &amp; Red Endive Salad</b>                                  |
| BROKAW AVOCADO, BLOOD ORANGES, KIMCHI THOUSAND ISLAND DRESSING                |
| <b>Pu-Pu Platter</b>                                                          |
| CRISPY PORK BELLY, CHAR SIU SHORTTRIB, CHICKEN SATAY, PEANUT SAUCE, BBQ SAUCE |
| <b>Tempura of Coconut King Prawns</b>                                         |
| MANGO CHUTNEY, CRISPY LOTUS, JALAPEÑO                                         |
| <b>Crying Tiger Beef Tartare, Ahmad's Shrimp Chips</b>                        |
| CUCUMBER, LIME, THAI CHILI, FISH SAUCE, CRISPY SHALLOTS, LITTLE GEM           |
| <b>Dungeness Crab Rangoon Dip, Furikake Kettle Chips</b>                      |
| CAVIAR, FRESNO CHILI, KAFFIR LIME                                             |

Luau on the Mainland . . .

|                                                                                         |
|-----------------------------------------------------------------------------------------|
| <b>Seven Vegetable Jungle Coconut Green Curry</b>                                       |
| WINTER SQUASH, TURNIPS, ROMANESCO, TRUMPETS, BLUE LAKES, FRIED THAI BASIL, COCONUT RICE |
| <b>Pacific Wild Caught Swordfish "Katsu"</b>                                            |
| BABY BOK CHOY, PICKLED MANGO SLAW, THAI STYLE GREEN GODDESS                             |
| <b>Dragon Kissed Eastern Sea Scallops</b>                                               |
| PARSNIP PURÉE, WINTER CITRUS, BAMBOO SHOOTS, MACADAMIA SALSA MATCHA                     |
| <b>Fire Dancing Lobster Dumplings</b>                                                   |
| DASHI BROTH, SHIITAKE MUSHROOMS, CHARRED SCALLION, CHILI OIL                            |
| <b>Grilled Jamaican Rack of Lamb</b>                                                    |
| FORBIDDEN BLACK RICE, ACORN SQUASH, CURRIED PEANUTS, CHILI VINEGAR                      |
| <b>Tea Smoked Bacon Wrapped Pork Tenderloin</b>                                         |
| YAM PURÉE, SESAME BROCCOLI RABE, GLAZED MAUI PINEAPPLE, SCALLION SALSA VERDE            |
| <b>Wagyu Prime Rib &amp; Wild Spot Prawn</b>                                            |
| TOGARASHI BABY CARROTS, OKINAWA POTATO, CUCUMBER, SHISHITO PEPPER CHIMICHURRI           |

Cocktails \$20

|                                                                                                                   |
|-------------------------------------------------------------------------------------------------------------------|
| <b>Foreign Cinema Zombie</b>                                                                                      |
| Pisco, passion fruit essence, fresh lime juice and orange juice, mint, angostura bitters                          |
| <b>Jungle Cruise</b>                                                                                              |
| Coconut washed white rum, basil & ginger essence, lime and pineapple juice, fleur de sel                          |
| <b>South Pacific</b>                                                                                              |
| Barr Hill Honey gin, Marie Framboise liqueur, bordiga bitter, Tximista Vermouth Rojo, citrus twist                |
| <b>Towering Inferno</b>                                                                                           |
| Mezcal, aperol, roast pineapple & ginger syrup, lime juice                                                        |
| <b>Romancing the Stone</b>                                                                                        |
| El Tesoro Blanco tequila, blood orange infused with cinnamon, lime juice, agave syrup, salt or tajin rim          |
| <b>Songs of Earth</b>                                                                                             |
| Mulled wine, overproof rum, aquavit, ruby port, bitter almond, cinnamon, clove, orange twist - <i>served hot!</i> |
| <b>Love Affair</b>                                                                                                |
| Michter's 10 yr bourbon , Santa Teresa 1796 Arabica coffee cask rum, demerara syrup, aged bitters                 |
| <b>Featured Rum: Appleton Estate 21 Year</b>                                                                      |
| aged a minum of 21 years in Nassau Valley casks                                                                   |
| Deliciously smooth... 1oz:\$20/2oz:\$40                                                                           |
| <b>Non-alcoholic \$15</b>                                                                                         |
| <b>Pagan Island</b>                                                                                               |
| NON 5 Lemon marmalade & hibiscus zero proof wine grapefruit juice, dehydrated citrus & fresh herbs                |
| <b>Space Odyssey</b>                                                                                              |
| Aplós Arise adapotgenic non-alcoholic spirit, falernum, almond orgeat, passionfruit, lemon juice                  |

