

foreigncinema

monday, october 23, 2023

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Mirimachi Bay, N.B., CN</i>)	4.75	/	28.5	/	57
Coromandel (<i>Coromandel Peninsula, NZ</i>)	4.5	/	27	/	54
Malpeque (<i>Malpeque Bay, P.E.I., CN</i>)	4.5	/	27	/	54
Marin Gem (<i>Point Reyes, CA</i>)	3.75	/	22.5	/	45
Marin Miyagi (<i>Tomales Bay, CA</i>)	3.75	/	22.5	/	45
Oishi (<i>Nahcotta, WA</i>)	4.5	/	27	/	54
Saint Simon (<i>Saint Simon Bay, N.B. CN</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Wellfleet (<i>Massachusetts</i>)	4	/	24	/	48

shellfish*

	FOUR		EIGHT		DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/	24	/	36
	HALF		FULL		
Lobster (<i>Maine</i>)	45	/	90		
Dungeness Crab (<i>Washington</i>)	45	/	90		
	ROYAL		IMPERIAL		
Plateaux de Fruits de Mer <i>Today's selection of steamed & raw shellfish</i>	80		180		

caviar*

served with papadum & crème fraîche

Tsar Nicoulai Estate .5 oz.	55
Tsar Nicoulai Golden Osetra .5 oz.	75

Tonight we are featuring Domaine Sérol 'Pourquoi Faire Sans Blanc' France, 2021 \$16/glass or \$43/carafe

This Domaine dates back to the 18th century with their vineyards lying on the edge of France's Massif Central. The area is rugged, the slopes are often steep and rocky, making farming a challenge. Knowing that the land will be passed to future generations, the farming is both organic and biodynamic. Made from Chenin Blanc, the wine is dry and compelling.

Pairs well with the Madras curry sesame fried chicken

urban picnic*

Warm Mediterranean mixed olives	7.5
Brandade: whipped salt cod, Yukon potatoes, garlic, Thai chilies, house pickles, baguette toasts	21
Lavender-scented baked goat cheese, escarole, Shinko pear, vegetable crudité, baguette crostini	19
Santa Barbara smoked salmon, golden trout caviar, deviled egg mousse, caperberries, buckwheat crackers, Aleppo crème fraîche	23
House Ibérico pork head cheese, pistachios, local blackberries & frisée salad, house mustard, grilled bread	21

premieres*

Acorn squash & Warren pear soup, curried peanuts, crème fraîche	11.5
Martin's arugula, Fuyu persimmons, shaved fennel, toasted almonds, ricotta salata, balsamic vinaigrette, saba	15.5
Fall mixed chicories, lemon-anchovy dressing, Italian white beans, brioche croutons, radishes, Reggiano	15.5
Mission figs & fresh stracciatella, warm house garlic & rosemary flat bread, plum jam	18
Pacific tuna sashimi, pomegranate ponzu, Brokaw avocado, pickled Fresno chili, tobiko, spring onions, basil oil	23
Beef sirloin carpaccio, tomato concassé, olivada, crispy garlic, Mezzo Secco, arugula	24
Grilled Monterey Bay calamari, salsa papi chulo, sungold tomatoes, tortilla whiskers, spiced pepitas, cilantro-lime mayo	22

main features*

Fort Bragg petrale sole, Early Girl tomatoes, sauce gribiche, French fingerlings, baby turnips, blistered padróns	38
Sagne a Pezze pasta, Alsatian cabbage, leeks, Calabrian chili, garlic, lemon, breadcrumbs, house ricotta	28
Butternut squash risotto, spiced apples, golden chanterelle mushrooms, radicchio, toasted hazelnuts, fried sage	29
Madras curry sesame fried chicken, bulgur tabbouleh, heirloom cucumber salad, ras spiced honey	29
Grilled lavender-brined pork chop, parsnip purée, roasted Brussels sprouts, cipollini onion, Dijon butter	38
Five-spice duck breast, spiced delicata squash, roasted fall pluots, golden couscous, tomato chutney, pistachios, quacklins,	38
Grilled Akaushi Wagyu bavette, sweet 100's, fried russets, truffled horseradish sauce, Lacinato kale, jus	41
Grilled 14oz dry-aged Akaushi New York, served with the above accompaniments	74

House cured local anchovies, lemon, olive oil	8
Ibérico pork chicharrónes, our harissa blend, sea salt, lime	6.5
Fried anchovy-stuffed green olives, lemon	7

Warm Acme levain sourdough bread, our cultured butter, sea salt	5
Warm Edible Schoolyard bread, our cultured butter, sea salt	5.5

Film: 'Buffy the Vampire Slayer', 1992, Kristy Swanson

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 \$60; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.

A 6% charge is being applied to each check for San Francisco city mandates.