

foreign cinema

monday, october 30, 2023

Oysters*

| | EACH | HALF | DOZEN |
|---|------|--------|-------|
| Beau Soleil (<i>Mirimachi Bay, N.B., CN</i>) | 4.75 | / 28.5 | / 57 |
| Dukes of Topsail (<i>Topsail Sound, NC</i>) | 4 | / 24 | / 48 |
| Hog Island Sweets (<i>Point Reyes, CA</i>) | 4.5 | / 27 | / 54 |
| Kusshi (<i>Deep Bay, British Columbia</i>) | 4 | / 24 | / 48 |
| Luna Bella (<i>Hood Canal, WA</i>) | 4 | / 24 | / 48 |
| Malpeque (<i>Malpeque Bay, P.E.I., CN</i>) | 4.5 | / 27 | / 54 |
| Oishi (<i>Skagit Bay, 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 |

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 | |
| Plateaux de Fruits de Mer | ROYAL | IMPERIAL | |
| <i>Today's selection of steamed & raw shellfish</i> | 80 | 180 | |

caviar*

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| <i>served with papadum & crème fraîche</i> |
| Tsar Nicoulai Estate .5 oz. |
| Tsar Nicoulai Golden Osetra .5 oz. |

55

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*

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| Warm Mediterranean mixed olives | 7.5 |
| Crab brandade: whipped salt cod, Dungeness crab, Yukon potatoes, garlic, Thai chilies, house pickles, baguette toasts | 23 |
| 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 & endive salad, pickles, house mustard, grilled bread | 20 |

premieres*

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| Soup: Maine lobster bisque, chervil, crème fraîche | 11.5 |
| Martin's arugula, soft farm egg, shaved cauliflower, Fromage blanc, spiced pepitas | 15.5 |
| Fall mixed chicories, buttermilk herb dressing, Warren pears, croutons, Manchego | 15.5 |
| Roasted red Kuri squash, house labneh, Beluga lentils, pommegranates, Essex feta, Ras al hanout, kale chips | 18 |
| Pacific tuna sashimi, passionfruit ponzu, Brokaw avocado, habanero, ginger, spring onion, daikon sprouts | 23 |
| Beef sirloin tartare, Dijonnaise sauce, cornichons, Calabrian chili, pickled shallots, Reggiano, Maui Wauí gaufrettes | 24 |
| Grilled Monterey Bay calamari, sungold tomato coulis, pickled Cherry Bomb peppers, olives, roasted garlic aioli, chili oil | 22 |

main features*

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| Ft. Bragg petrale sole, Italian white beans, Delicata squash, roasted broccoli spigarello, citrus butter sauce, grilled lemon | 38 |
| Sagne a Pezze pasta, walnut pesto, leeks, sweet 100's, sultanas, breadcrumbs, fresh ricotta | 28 |
| Fragrant vegetable samosas: Yukon potato, spring onion, Thai chili, ginger, garam masala, mint chermoula, avocado, toun | 29 |
| Madras curry sesame fried chicken, chickpea hummus, Moroccan roasted baby carrots, baby beets, kishmish | 29 |
| Grilled lavender-brined pork chop, Fuyu persimmons, Sardinian fregola, arugula, pecorino herb salsa | 38 |
| Five-spice duck breast, spiced butternut squash purée, blistered padróns, duck fat poached fingerlings, toasted walnut dukkah, quacklins | 38 |
| Grilled Akaushi Wagyu bavette, braised little turnips, truffled cranberry bean purée, charred Romanesco, sauce chassuer | 41 |
| Grilled 14oz dry-aged Akaushi New York, served with the above accompaniments | 74 |

House cured local anchovies, lemon, olive oil 8

Ibérico pork chicharrones, 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.