

foreigncinema

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*

<i>served with papadum & crème fraîche</i>	
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
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*

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 Wauï gaufrettes	24
Grilled Monterey Bay calamari, sungold tomato coulis, pickled Cherry Bomb peppers, olives, roasted garlic aioli, chili oil	22

main features*

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, toum	29
Madras curry sesame fried chicken, chickpea hummus, Morrocan 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 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.