

## DESSERTS

<b>strawberry crumbled tart</b> with a scoop of vanilla ice cream	9
<b>chocolate lava cake</b> with whipped cream	10
<b>apple strudel</b> with a scoop of vanilla ice cream	9
<b>tiramisu</b>	9

## COFFEE & BEVERAGES

<b>ginger peach iced tea</b>	3.50
<b>san pellegrino</b>	3.50
<b>black coffee</b>	3.50
<b>espresso</b>	3.50
<b>cappuccino</b>	4.00
<b>latte</b>	4.75
<b>hot tea</b> breakfast, jasmine, ginger lemon	3.50

## BEERS

	bottle	tap
<b>spaten, lager</b>	---	7
<b>deschutes ipa</b>	---	7
<b>san miguel</b>	7	---
<b>black bute porter</b>	7	---
<b>ksa</b> in can		6
<b>golden state dry cider</b> in can	6	---
<b>beck's malt</b> non-alcoholic	7	---

**FOREIGNER**  
EST. 2019

60 E. 3RD AVE  
SAN MATEO, CA 94401  
DINNER OPEN WED-SUN  
5:00 PM - 9:00 PM

## STARTER

**grilled zucchini carpaccio** 11  
red pepper coli, turmeric yogurt, charred cherry tomatoes, toasted almonds & mint

**cabbage** 11  
roasted in cast iron, puffed rice, yuzo, miso & ginger

**buratta** 14  
focaccia & capponata  
additional focaccia +2

**caesar au gratin** 12  
white anchovies, pecorino romano, & toasted breadcrumbs

**crispy new potatoes** 8  
twiced cooke yukon potatoes with rosemary

**arancini** 11  
sicilian rice balls, parmesan, provolone & tomato sauce

**marinated squid** 18  
sorghum, celery & fried shallot

## PASTA

**hand cut noodles** 20  
arugula pasta, almond pesto, & cherry tomatoes

**mushroom lasagna** 24  
hm egg pasta, porcini, cremini, & oyster mushrooms in bechamel

**lemon pasta** 28  
fresh lemon pasta, wild shrimp, grilled corn and bisque

## ENTRÉE

**salmon** 25  
bok choy, wasabi mashed potato, mustard

**sea bass** 27  
pan-roasted, orange puree, & lentils

**chicken** 25  
choice of white or dark meat, dashi, white cannellini beans & escarole

**roasted pork chop & peaches** 26  
olive and peach chutney, creamy polenta, and mustard greens

**steak au poivre** 32  
sliced, broccolini, crispy new potatoes

## WINE

### APERITIF / SPARKLING / ROSE

	glass	bottle
vermouth, antica torino, italy	9	---
rose aix, provence, france 2018	12	48
brut valdivieso, chile		9
rose brut amelia, cremant de bordeaux, france	13	52
ruinart	---	120

### WHITE

sancerre, domaine crochet, loire valley, france 2017	12	48
fume blanc, dry creek, sonoma county, ca, 2017	10	40
chardonnay, maldonado farm worker, napa ca. 2016	13	52
viogniere, ampelos, central coast, ca 2016	12	48
dry riesling, threfethen, napa ca 2017	11	44
muscat, jessie's grove, lodi ca, 2018	9	36
txakolina, txomin etxaniz, spain 2017	9	36
garantía blanca, clos pisara llum, spain 2016	12	48

### RED

pinot noir, luli, santa lucia highlands, ca 2017	14	56
grenach, arrels de clos pissara, catalunya, spain 2013	12	48
syrah, clos pissara artisan, priorat spain	13	48
cabernet sauvignon & syrah, clos pissara, spain 2011	17	68
cabernet sauvignon, embankment, alex. valley ca 2018	14	56

## BEVERAGES

*consuming raw or undercooked eggs, meat, poultry, or seafood may increase your risk of food borne illness*

20% Gratuity charge for parties of 6 and more. Corkage \$20 per bottle  
*Please note: we are not responsible for lost or stolen items.*