

foreigncinema

sunday, january 18, 2026

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Divine Pine (<i>Topsail Sound, NC</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Pacific Gold (<i>Morro Bay, CA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
	HALF		WHOLE
Lobster (<i>Maine</i>)	45	/	90
Dungeness Crab (<i>California</i>)	40	/	80
	ROYALE		IMPERIAL
Plateaux de Fruits de Mer	95	/	195

caviar*

Tsar Nicoulai Estate 1oz.	125
<i>house made potato chips, crème fraîche</i>	

Tonight we feature Clos Fornelli, Corsica, France 2024 \$17/glass or \$45/carafe

The rugged and windswept island of Corsica sits in the middle of the Mediterranean Sea. The wines here are made from native varietals and have a silky, rustic charm. The widely grown red grape Niellucciu is a perfect example of this.

Pairs well with the duck

urban picnic

Mediterranean mixed olives	7.5
Baked Fromager d'Affinois, marinated olives, radish, red endive, baguette crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, green goddess dressing, Sonoma farm egg, pickled onion, trout roe, kettle chips	26
Freshly pulled mozzarella, San Daniele prosciutto, cocoa nibs, Aleppo chili, basil, mint	20

premieres

Soup: January sunchoke velouté, crema, sunchoke crisps	12
Winter chicory Caesar, watermelon radishes, Reggiano shower, anchovy, lime, lemon, tortilla crisps	16.5
Sonoma baby lettuce, Essex feta, Bartlett pear, buttermilk ranch, toasted sunflower & pumpkin seeds	16.5
Bluefin tuna sashimi, Kishu Mandarin, avocado mousse, roasted baby beets, pickled ginger	25
Beef sirloin carpaccio, celery root chips, fried capers, rosemary, Dijonaise, Piave	24

main features

Local halibut, sea scallops, & Saltspring mussels in saffron broth, Yukon potatoes, braised fennel, rouille	44
Fresh tagliatelle pasta, butternut squash, leek confit, sage, chili, lemon, toasted hazelnuts, house made ricotta	32
Soft greens polenta, rich mushroom sugo with tomato, favas, baby carrots, pickled Romanesco, breadcrumbs	30
Madras curry sesame fried chicken, Gala apple smash, pickled cabbage, herb salad, spiced honey	35
Crisp duck leg confit, 4-peppercorn duck breast, creamy braised white beans, Lacinato kale, lardons	43
Grilled Jamaican spiced heritage pork chop, forbidden black rice & beans, fried plantains, tropical fruit chutney	43
Grilled Akaushi Wagyu bavette, duck fat fried potatoes, Spanish onions, little turnips, Cabernet jus	45
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	79

Salt & pepper duck chicharrónes, chili shallot-vinegar dip 8.5

Ibérico pork chicharrónes, harissa spice, lime, sea salt 7.5

Fried anchovy-stuffed green olives, lemon 7.5

Rosemary & Picholine olive focaccia, extra virgin olive oil 5.5

Warm Edible Schoolyard bread, our cultured butter, flaky sea salt 5.5

Film:

A 6.25% charge is being applied to each check for San Francisco city mandates.

***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 \$80; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.

