

foreigncinema

saturday, february 7, 2026

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Hog Island Highwater (<i>Humboldt Bay, CA</i>)	4.5	/	27	/	54
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
Royal Miyagi (<i>Baynes Sound, B.C., CN</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*) *

served ceviche style with sangre de tigre, cucumber, trout roe

6 / 36 / 72

shellfish*

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

caviar*

Tsar Nicoulai Estate .5 oz. 59

house made potato chips, crème fraîche

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

Rugged and windswept, the 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
Warm Fromager d'Affinois, garlic confit, shinko pears, radish, red endive, baguette crostini	23
Brandade: salt cod, Dungeness crab, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	26
Santa Barbara smoked salmon, celery root remoulade, walnuts, kettle chips	26
Pâté de campagne with pork and duck liver, Bartlett pear jam, cornichon, grilled bread	20

premieres

Late winter soup: Yukon potato, Savoy cabbage, bacon lardons, Comté	12
Sonoma baby lettuces, sliced Fuji apple, chèvre toast, verjus vinaigrette	16.5
Heirloom chicory, marinated baby beets, toasted pecans, tangelos, Brabender cheese	16.5
Pacific tuna crudo, Brokaw kiwi, scallion, Thai chili ponzu, trout roe, shiso	24
Beef sirloin tartare, caramelized onion mayo, shallot, capers, parsley, piave, waffle chips	24
Grilled Spanish octopus, chermoula, spiced crispy chickpeas, pineapple salsa	25

main features

Provençal Alaskan halibut, baby artichokes, white butter beans, Castelvetrano olives, aioli, basil	44
House tagliatelle, Oregon chanterelles, leek confit, green garlic, Meyer lemon, pecorino sardo	34
Truffled risotto galettes, butternut squash purée, purple cauliflower, mandarins, salsa verde, braised kale	32
Sambar masala sesame-poppypeed fried chicken, quinoa tabbouleh, slivered snap peas, kishmish	35
Four peppercorn duck breast, Beluga caviar lentils, endive, Anjou pear, almonds, quacklins, Cassis-duck jus	43
Brazilian spiced heritage pork chop, mole rojo, garnet yams, blood oranges, chimichurri, pickled onion	43
Grilled Akaushi Wagyu bavette, russet potatoes, grilled baby carrots, horseradish butter, St. John salad	45
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	79

Fried anchovy-stuffed green olives, lemon 7.5
Ibérico pork chicharrónes, harissa spice, lime, sea salt 7.5

Rosemary & Calabrian chili focaccia, extra virgin olive oil 6.5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt 5.5

Film: 'Ocean's Eleven', 2001, 35mm

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.