

foreigncinema

sunday, april 19, 2026

oysters*

	EACH		HALF		DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Glacier Bay (<i>Miramichi Bay, NB</i>)	4.5	/	27	/	54
Loving Cup (<i>Hungars Creek, VA</i>)	4.5	/	27	/	54
Misty Point (<i>Chesapeake Bay, VA</i>)	4	/	24	/	48
Pickering Pass (<i>Puget Sound, WA</i>)	4	/	24	/	48
Riptide (<i>Westport, MA</i>)	4.5	/	27	/	54
Royal Miyagi (<i>Baynes Sound, BC</i>)	4	/	24	/	48
Sea Inlet (<i>Sooke Basin, Vancouver, BC</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*) * 6 / 36 / 72
served ceviche style with sangre de tigre, cucumber, trout roe

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
Tsar Nicoulai Golden Osetra .5 oz. 83
house made potato chips, crème fraîche

Tonight we feature a 2013 Barbera from Seam Wines in El Dorado, California \$17/glass or \$45/carafe
The Sierra Foothills of California are known for gold towns, old wine vines, and noteworthy vineyards that rival those of Europe. Italian red grape varietals, like the medium-bodied Barbera settled-in straight away. Age has brought complexity, with flavors of dark fruit, molasses, licorice, and forest floor.
Pairs well with the Grilled Wagyu bavette

urban picnic

Mediterranean mixed olives	7.5
Warm baked goat cheese, lavender, local strawberries, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, mâche salad, fried almonds, crème fraîche, Urfa pepper	26

premieres

Soup: green zucchini velouté, crème fraîche, pinenuts, mint	12
Sonoma garden lettuce salad, black truffle vinaigrette, marinated baby beets, croutons, ricotta salata	16.5
Heirloom chicory salad, green goddess dressing, radish, tortilla, Manchego	17
Fresh pulled mozzarella, house-cured pancetta, roasted sweet red peppers, basil pistou, E.V. oil	19
Bluefin tuna carpaccio, moro blood oranges, citrus ponzu, avosabi, trout roe	25
Sirloin beef tartare, hummus, meshweya relish, tahina sauce, Medjool dates, za'atar gaufrettes	24
Plancha! Monterey Bay calamari, Oaxacan mole rojo, chickpeas, lemon-cayenne aioli, totopos	21

main features

Fort Bragg Petrale sole, little turnips, roasted fingerlings, zucchini ribbons, Picholine tapenade, citrus gastrique	44
Tagliatelle pasta, slivered asparagus, Meyer lemon, leek confit, chili flakes, breadcrumbs, basil, Pecorino	34
April Thai coconut curry, snap peas, favas, Yukons, chilis, basmati rice, avocado	30
Madras curry sesame fried chicken, quinoa tabbouleh, Cara Cara oranges, zhoug, spiced honey	36
Five-spice duck breast, English peas, soft greens polenta, Belgian endive, hazelnuts, quacklins	44
Grilled tabil-scented heritage pork chop, Sardinian fregola, Romanesco, watercress butter	42
Grilled Akaushi Wagyu bavette, baby artichokes, arugula, Parmigiano Reggiano, green garlic toum	46
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	88

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

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

Film: 'That's Dancing', 1985

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.*

