

# foreigncinema

saturday, may 23rd, 2026

## oysters\*

	EACH		HALF		DOZEN
Pickering Pass ( <i>Pickering Passage, WA</i> )	4	/	24	/	48
Marin Miyagi ( <i>Tomales Bay, CA</i> )	4	/	24	/	48
Royal Miyagi ( <i>Sunshine Coast, BC</i> )	4	/	24	/	48
Samish Pearl ( <i>Samish Bay, WA</i> )	4	/	24	/	48
Skookum ( <i>Little Skookum Inlet, WA</i> )	4	/	24	/	48
Totten Inlet ( <i>South Puget Sound, 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. <i>house made potato chips, crème fraîche</i>	83

*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
Lavender baked goat cheese, grape leaf, local blueberries, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickled vegetables	26
Santa Barbara smoked salmon, marinated artichokes, sauce gribiche, trout roe, kettle chips	26

## premieres

Fragrant yellow curry-coconut soup, sliced avocado, baby carrots, kaffir lime, sesame	12
Sonoma garden lettuces, local strawberries, crispy quinoa, Essex feta, Dijon vinaigrette	16.5
Heirloom chicory salad, lemon-anchovy vinaigrette, farm egg, marinated little beets, tortillas, Mezzo Secco	17
Fresh pulled mozzarella, Tory Farms peaches, house-cured bresaola, cocoa nibs, saba	19
Local halibut carpaccio, pickled ramps, avocado mousse, Bing cherries, serrano chili, lime salt	25
Beef sirloin tartare, muhammara, Medjool date, toum, pickles, capers, za'atar crostini	23
Grilled Monterey Bay calamari, mojo verde, smoky shell beans, pickled onion, salsa macha	24

## main features

Local wild king salmon, Sardinian fregola, fava beans, basil pistou, Tokyo turnips, nasturtium beurre blanc	44
Handmade tagliatelle pasta, English peas, Sierra morels, fresh basil, Meyer lemon, pickled Fresno chilies	34
May vegetable biryani: fragrant basmati, sugar snap peas, zucchini, cauliflower, garam masala, fried shallots, raita	30
Madras curry sesame fried chicken, green garlic spoonbread, spring piccalilli, hot honey	34
Crispy duck leg confit, five-spice breast, Cara Cara oranges, curried peanuts, endive, kumquat sweet & sour	45
Grilled Tunisian spiced heritage pork chop, panzanella, Frog Hollow apricots, spring onion, pistachio aillade	44
Grilled Akaushi Wagyu bavette, Delta asparagus, white beans, horseradish cream, ramp butter, Cabernet-beef jus	46
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	85

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

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

*Film: 'Fantastic Mr. Fox', 2009, 35 mm*

*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.*