foreign cinema

sunday, june 14th, 2026

oysters*

	EACH	HALF	DOZEN
Saint Simon *(Saint Simon Bay, N.B., CN)*	4	24	48
Shio Tang *(Skagit Bay, WA)*	4	24	48
Skookum *(Little Skookum Inlet, WA)*	4	24	48
Standish Shore *(Duxbury Bay, MA)*	4.5	27	54
Steamboat *(Puget Sound, WA)*	4.5	27	54
Razor Clams *(Nantucket, MA)* *	6	36	72

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

shellfish*

	FOUR	EIGHT
White Prawn Cocktail *(Sea of Cortez)*	16	32

	HALF	WHOLE
Lobster *(Maine)*	45	90
Dungeness Crab *(Washington)*	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
Lavender baked goat cheese, radicchio, Snow White peaches, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, Meyer lemon, Santa Rosa plum, umami sauce, toasted sesame	26

premieres

Soup: Delta asparagus velouté, crème fraîche, crispy chickpeas, tabil oil	12
Sonoma baby lettuce salad, Frog Hollow apricots, lemon cucumber, za'atar vinaigrette, Essex feta, pepitas	16.5
June chicory salad, charred scallion ranch, snap peas, garlic croutons, baby beets, Manchego	17
Fragrant Charentais melons, labneh, house-cured duck prosciutto, Aleppo chili, basil oil	20
Local wild king salmon crudo, blood orange, charred avocado, mojo verde, pickled shallot, salsa macha	25
Beef sirloin carpaccio, shaved patty pan squash, fromage blanc, breadcrumbs, squash blossom salsa verde	23
Grilled Monterey Bay calamari, fingerling potatoes, pinenuts, currants, roasted red peppers, Meyer lemon espuma	26

main features

Seared Maine sea scallops, Brentwood white corn, blistered shishitos, Sardinian fregola, Calabrian chili, fried garlic	44
Handmade sopressini pasta, black truffle, slivered asparagus, Sierra morels, preserved lemon, Piave	34
Summer Paella: forbidden black rice, pole beans, Tokyo turnips, baby carrots, spring zucchini, pimentón aioli	30
Poulet frites! Herbes de Provence roasted ½ chicken, Chipperbec French fries, Dijonnaise, toum	35
Five-spice duck breast, roasted garlic potato hash, Bing cherries, endive, quacklin butter, hazelnuts, Cassis	45
Grilled Tunisian-spiced heritage pork chop, Italian white beans, Treviso, nectarines, balsamic	44
Grilled Akaushi Wagyu bavette, Romano beans, serpentine cucumber, bulgur, Niçoise olivada, ricotta salata	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*

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.