

foreigncinema

sunday, july 5, 2026

oysters*

	EACH		HALF		DOZEN
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
La Caraquette (<i>Caraquet Bay, N.B., CN</i>)	4	/	24	/	48
Riptide (<i>Westport River, MA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Standish Shore (<i>Duxbury Bay, MA</i>)	4.5	/	27	/	54
Steamboat (<i>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>Washington</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 scented baked goat cheese in fig leaf, blueberries, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickles	25
Santa Barbara smoked salmon, baby beets, pickled onions, crème fraîche, Marash pepper, crostini	26

premieres

Soup: minestrone, broccoli rabe, Yukons, Meyer lemon, fresh dill	12
Castelfranco salad, Bing cherries, rich duck liver mousse, toasted hazelnuts, Banyuls vinaigrette	16.5
Sonoma baby lettuces, gold nectarines, shaved zucchini, red wine vinaigrette, toasted pepitas	16.5
Full Belly Farm Galia melons, San Daniele prosciutto, toasted cocoa nibs, EVO oil, saba	20
Local halibut crudo, sungold tomato acqua pazza, black olives, shallots, tabil oil	26
Beef sirloin tartare, whipped tonnato sauce, fried capers, shallot, parsley, levain toasts	24

main features

Persian spiced ahi tuna seared rare, sweet white corn, Romano beans, charred baby carrots, Meyer lemon gastrique, radish	44
Tagliatelle pasta, Mt. Shasta morels, summer squash, basil, garlic, Reggiano shower	34
Summer Paella: forbidden black rice, snap peas, turnips, baby favas, English peas, soffritto, pimentón toum	30
Madras curry sesame fried chicken, hummus, garden cucumbers & sweet 100s salad, mint, za'atar vinaigrette, kishmish	33
Five-spice duck breast, Tuscan farro, Frog Hollow peaches, frisée, quacklin butter, Cassis jus	45
Lavender-brined heritage pork chop, blistered shishitos, plum chutney, grilled radicchio, Italian butter beans, balsamic jus	44
Grilled Akaushi Wagyu bavette, yellow wax & Blue Lake beans, salsa verde, anchovy mayo, rose fingerlings	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 & Castelvetro focaccia, extra virgin olive oil 6.5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt 5.5

Film: 'Bringing Up Baby', Katharine Hepburn & Cary Grant, 1938

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.