

foreigncinema

friday, august 8th, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Royal Miyagi (<i>Baynes Sound, B.C.</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/	24	/	48

shellfish*

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

caviar*

<i>warm blinis & crème fraîche</i>			
Tsar Nicoulai Estate .5 oz.	59		
Tsar Nicoulai Golden Osetra .6 oz.	83		

Tonight we feature Domaine de Sulauze 'Galinette' Coteaux d'Aix en Provence Blanc, France 2023 \$17/glass or \$45/carafe
This domaine sits on the edge of the Mediterranean in a somewhat rugged part of Provence. The vineyards are very old, dating back to 600 BCE. The reliably steady Mistral winds make it possible to farm both organically and biodynamically. The wine is based on Grenache Blanc and is vibrant and very food friendly.
Pairs well with the Northern Halibut

urban picnic

Mediterranean mixed olives	7.5
Warm baked lavender goat cheese, fig leaf, yellow peaches, baguette crostini, crudité	21
Brandade: salt cod, whipped Yukon potatoes, garlic, baguette crostini, house pickled vegetables	23
Santa Barbara smoked salmon, Sweet 100 tomatoes, baby beets, tarragon vinaigrette, buckwheat cracker	25

premieres

Gazpacho! Heirloom cucumbers & tomatoes, new onion, basil, tabil	12
Sebastopol little gem salad, Tory Farms pluots, Riesling vinaigrette, candied pecans, shaved Brabander	16.5
August chicory salad, goddess dressing, lemon cucumbers, sungold tomatoes, charred dates, Mezzo Secco	16.5
Fragrant Charentais melons, house-cured pancetta, whipped tahina, pepita salsa macha, opal basil	18
Pacific bluefin tuna tostadas, fresh sangre de tigre, trout roe, avocado mousse, finger lime, blue corn tortilla	24
Beef sirloin carpaccio, summer squash julienne, wild arugula, lemon, crispy garlic, Pecorino	24
Grilled Spanish octopus, pipián sauce, pickled onion, chermoula, tortilla ribbons, aioli	25

main features

Cornmeal-crusted Northern halibut, Brentwood corn, Mission figs, Romano beans, eggplant caponata	44
Hand rolled cavatelli, lobster mushrooms, shishito peppers, Meyer lemon, toasted pistachio, Essex Feta	32
Summer Biryani: cherry tomatoes, snap peas, zucchini, chickpeas, garam masala, basmati rice, fried shallots, toum	30
Madras curry fried chicken, fava bean purée, Moroccan spiced baby carrots, hot honey	35
Five-spice duck breast, chanterelle & comté spoonbread, spiced Beluga lentils, Knoll farms apricots, endive	43
Grilled Heritage pork chop, Sardinian fregola, plum mostarda, arugula, grilled peppers, balsamic pork jus	43
Grilled Akaushi Wagyu bavette steak, Cherokee tomatoes, green harissa, grilled onions, breadcrumb-herb salsa	44
Grilled 14oz Wagyu rib-eye, served with the above accompaniments	74

Ibérico pork chicharrónes, harissa blend, sea salt, lime	7.5
Fried anchovy-stuffed green olives, lemon	7.5
House-cured local anchovies	6.5

House rosemary & roasted garlic foccacia, extra virgin olive oil	5.5
Schoolyard bread: whole grain rye + honey sourdough, our cultured butter, sea salt	5.5

Film: 'Sex and the Single Girl', *Tony Curtis & Natalie Wood, 1964, 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.