

foreigncinema

sunday, august 9th, 2026

oysters*

	EACH		HALF		DOZEN
Birch Point <i>(Dyer Bay, ME)</i>	4.5	/	27	/	54
Chebooktook <i>(Bouctouche Bay, NB, 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

shellfish*

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

caviar

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz.	83
<i>hand cut potato chips, crème fraîche</i>	

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

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on a fig leaf, black Mission figs, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickles	25
Santa Barbara smoked salmon, dill crème fraîche, lemon cucumbers, marinated baby beets, puffed farro	25

premieres

Chilled soup: roasted carrot velouté, crème fraîche, pistachio dukkah	12
August chicory salad, green goddess dressing, shaved zucchini, toasted seeds, tortilla hearts, Pasqualino cheese	16.5
Sonoma melon, heirloom tomatoes, chilled tomato brodo, turmeric shallots, smoked salt	20
Bluefin tuna crudo, Santa Rosa plum ponzu, cucamelon, Meyer lemon kosho, togarashi, avosabi, trout roe	26
Spanish octopus carpaccio, arugula, preserved lemon, capers, Aleppo chili	24
Beef sirloin tartare, house sauerkraut, Dijonnaise sauce, crispy capers, fines herbes, gaufrettes	24
Pommes dauphines, black truffle sauce, Reggiano, chives	20

main features

Meen Moilee: sea scallops, Pacific cod in Kerala style coconut-turmeric curry, little tomatoes, green beans, couscous	44
Tagliatelle alla vongole, Manila clams, lemon, white wine, breadcrumbs, garlic, Calabrian chili	34
Summer Paella: forbidden black rice, snap peas, soffritto, crostata squash, little turnips, pimentón scented toum	30
Madras sesame fried chicken, summer tabbouleh, hummus, herb salad, Essex feta, sumac, spiced honey	35
Crisp duck leg confit, five-spice duck breast, English pea purée, Bing cherries, hazelnut relish, Cassis, quacklins	45
Brined heritage pork chop, grilled Frog Hollow peaches, spring onions, salsa verde, Sardinian fregola, balsamic jus	45
Grilled Akaushi Wagyu bavette, peperonata, Italian white beans, olivada, pickled onion, cabernet 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

Cherry tomato & rosemary focaccia, extra virgin olive oil	6.5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt	5.5

Film: 'Romancing the Stone', 1984

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.