

foreigncinema

tuesday, september 1st, 2026

oysters*

	EACH		HALF		DOZEN
Birch Point <i>(Dyer Bay, ME)</i>	4.5	/	27	/	54
Blue Devil <i>(Baja, MX)</i>	4	/	24	/	48
Point Reyes Miyagi <i>(Tomales Bay, CA)</i>	4	/	24	/	48
Riptide <i>(Westport River Estuary, MA)</i>	4	/	24	/	48
Saint Simon <i>(Saint Simon Bay, NB, CN)</i>	4	/	24	/	48
Sea Cup <i>(Charleston, SC)</i>	4	/	24	/	48
Shigoku <i>(Willapa 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>	

We feature a the Chiosu Fornelli 'Genovese' Corsica, France 2024 \$18/glass or \$48/carafe.
Corsica sits in the middle of the Mediterranean Sea, a French territory that's geographically closer to Italy. The island is rugged and mountainous. It is home to rare indigious grape varitals including the white grape 'Genovese.' It is a dry white wine that is rich and round, having notes of bright exotic citrus, white nectarines, and almonds.
Pairs well with the Sea Scallops

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, coastal huckleberries, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, Meyer lemon crema, angel hair potatoes, pickled onions, capers, trout roe	25

premieres

Soup: Parmesan brodo, rich chicken broth, fregola	12
September chicory salad, za'atar vinaigrette, lemon cucumbers, Early Girl tomato, Essex feta	16.5
Sonoma heirloom tomatoes, red shiso, Brokaw avocado mousse, serrano, cocoa nibs	17
Hamachi crudo, acqua pazza, sweet 100s, olivada, Fresno chile, basil oil	26
Spanish octopus carpaccio, preserved lemon, capers, Aleppo chili, Alziari virgin olive oil	24
Beef sirloin tartare, green goddess sauce, farm egg, spring onion, Gala apple, waffle chips	24
Steamed Manila clam "chowder", Pilsner broth, Yukons, crème fraîche, grilled bread	24

main features

Maine sea scallops, Brentwood corn, golden chanterelles, Romanos, Mission figs, champagne gastrique	45
Spaghettini alla carbonora, pancetta, farm egg, black pepper, Pecorino Sardo	34
Eggplant Milanese, tomato vinaigrette, pickled Nardello peppers, sungolds, shaved squash, sultana relish	30
Madras curry sesame fried chicken, hummus, summer cucumber salad, salsa macha, ras honey	36
Five-spice duck breast, Tuscan beans, warm endive, spiced baby carrots, Bronx grapes, hazelnuts, salsa rustica	45
Heritage porchetta, grilled Frog Hollow peaches, spring onions, salsa verde, Sardinian fregola	45
Grilled Akaushi Wagyu bavette, romesco, papas bravas, charred shishitos, Castelvetrano olives, aioli	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 & Niçoise olive focaccia, extra virgin olive oil	6.5
Warm Acme levain bread, our cultured butter, flaky sea salt	5

Film: 'Mrs. Doubtfire' 1993

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.