

foreigncinema

sunday, october 18, 2026

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, NB, CN</i>)	4.5	/	27	/	54
Island Creek (<i>Duxbury Bay, MA</i>)	4	/	24	/	48
Northern Belle (<i>Prince Edward Island, CN</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/	24	/	48
Shigoku (<i>Samish Bay, WA</i>)	4.5	/	27	/	54
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
Lobster (<i>Maine</i>)	45	/	90
Plateaux de Fruits de Mer	ROYALE 95	/	IMPERIAL 195

caviar*

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

Tonight we feature Nicolas Joly 'Clos de la Coulee de Sérrant' Savennières, Loire Valley, France 2016 \$25/glass or \$67/carafe. Nicolas Joly has been a proponent of biodynamic wines for a long time. No additions, just good honest farming. Although part of Savennières, the vineyard is recognized as special and has its own appellation. Now showing some maturity, this chenin blanc is a savory dry white wine with notes of apple. Pairs well with the poulet frites

urban picnic

Mixed Mediterranean olives	7.5
Herbed goat cheese baked on fig leaf, Picholine tapenade, crudité, rose endive, crostini	22
Santa Barbara smoked salmon, dill crema, baby beets, frisée, pickled onions, toasted walnuts, cress, crostini	25
Brandade: salt cod, whipped Yukon potatoes, green chili, garlic, crostini, pickles à la grecque	25

premieres

Soup: King leek & turnip velouté, Perigord truffle cream, fines herbes	12
Cinema Caesar: Castelfranco, garlic, anchovy, lemon, crispy tortilla, radishes, Manchego	16.5
Fresh pulled mozzarella, Mission figs, basil pistou, saba, Aleppo, mint	24
Local halibut ceviche, passionfruit leche de tigre, spring onion, habanero, trout roe, crispy plantains	26
Beef sirloin tartare, house fermented kimchi, kewpie mayo, toasted sesame, shiso, togarashi chips	24
Spanish octopus carpaccio, basil toum, Castelvetrano olives, capers, lemon, parsley	24
Fluffy pommes dauphine, Gruyère, fines herbes	16

main features

Crisp pan fried Pacific cod, golden chanterelles, radicchio, cherry tomato & Romano bean salad, almonds, rouille	44
House tagliatelle pasta, slivered snap peas, Meyer lemon, Calabrian chili, breadcrumbs, Pecorino Sardo	34
Pumpkin risotto, squash confit, celery root, cranberry beans, fried rosemary, walnuts	32
Poulet frites! za'atar rubbed roasted chicken, French fries, Dijonnaise, spicy cilantro-feta sauce	36
Five-spice duck breast, Italian white beans, roasted delicata, endive, roasted pears, hazelnuts, quacklins, Cassis	45
Grilled heritage lavender brined pork chop, soft polenta, quelites greens, Red Flame grapes, balsamic	45
Grilled Akaushi Wagyu bavette, crispy russets, grilled rabe, heirloom tomatoes, sauce gribiche	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 Edible Schoolyard bread, our cultured butter, flaky sea salt	5.5

Film: 'Batman Returns', 1992

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.