# foreigncinema

sunday, november 1, 2026

## oysters*

| | EACH | HALF | DOZEN |
|---|---|---|---|
| Blue Devil *(Baja, MX)* | 4 | 24 | 48 |
| Pacific Cocktail *(Baynes Sound, B.C, CN)* | 4 | 24 | 48 |
| Royal Miyagi *(British Columbia, CN)* | 4 | 24 | 48 |
| Saint Simon *(Saint Simon Bay, N.B., CN)* | 4 | 24 | 48 |
| Samish Pearl *(Samish Bay, WA)* | 4 | 24 | 48 |
| Sea Cup *(Charleston, SC)* | 4 | 24 | 48 |

## shellfish*

| | HALF | WHOLE |
|---|---|---|
| Lobster *(Maine)* | 45 | 90 |
| Dungeness Crab *(Washington)* | 40 | 80 |

| | ROYALE | IMPERIAL |
|---|---|---|
| Plateaux de Fruits de Mer | 95 | 195 |

## caviar*

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|---|---|
| Tsar Nicoulai Estate .5 oz. | 59 |
| Tsar Nicoulai Golden Osetra .5 oz. | 83 |

*hand cut potato chips, crème fraîche*

Tonight we feature Nicolas Joly 'Clos de la Coulée de Sérrant' Savennières, Loire Valley, France 2013 $25/glass or $77/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 fried chicken

## urban picnic

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|---|---|
| Mixed Mediterranean olives | 7.5 |
| Herbed goat cheese baked on radicchio, Rose apple, crudité, rose endive, crostini | 22 |
| Brandade: salt cod, whipped Yukon potatoes, garlic, green chili, crostini, vegetables à la Grecque | 25 |
| Santa Barbara smoked salmon, Meyer lemon crema, pickled onion, farm eggs, frisée, trout roe, baguette toast | 26 |

## premieres

| | |
|---|---|
| Soup: rich chicken brodo, Sardinian fregola, fines herbes, Pecorino | 12 |
| Castelfranco chicories, Banyuls vinaigrette, Red Flame grapes, spiced pepitas, Gruyère | 16.5 |
| Local halibut crudo, Shinko pear vinaigrette, Brokaw avocado, serrano chili, lime | 17 |
| Beef sirloin tartare, creamy horseradish, parsley, shallots, fried capers, chervil, waffle chips | 26 |
| Fresh pulled mozzarella, Warren pear, toasted hazelnuts, basil | 18 |
| Chef's charcuterie: rich duck liver mousse, Ibérico pancetta, pork & duck paté, brandied grapes, prunes in Armagnac | 28 |
| House boudin blanc sausages, parsnip soubise, mustard jus | 25 |

## main features

| | |
|---|---|
| *Le Grand Aïoli* : swordfish, Manila clams, mussels, blood oranges, baby atichokes, little tomatoes, fingerlings, tapenade, aioli | 44 |
| House tagliatelle pasta, golden chanterelles, Lacinato kale, lemon, Reggiano shower, chili flakes | 34 |
| Acquerello autumn risotto, celery root, cranberry beans, butternut squash confit, fried sage, walnuts | 32 |
| Madras curry sesame fried chicken, Pink Lady apple smash, white corn spoonbread, spiced honey | 36 |
| Five-spice duck breast, pommes persillade, glazed baby carrots, Oregon huckleberries, frisée, Cassis | 45 |
| Grilled heritage lavender brined pork chop, panzanella, Fuyu persimmon, rainbow chard, grilled lemon | 45 |
| Grilled Akaushi Wagyu bavette, Italian white beans, grilled rabe, apple butter, red onion jam | 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.*