

# foreigncinema

monday, march 2nd, 2026

## oysters\*

	EACH		HALF		DOZEN
Blue Devil ( <i>Baja, MX</i> )	4.5	/	27	/	54
Hog Island Sweets ( <i>Point Reyes, CA</i> )	4.5	/	27	/	54
Ichiban ( <i>Skagit Bay, WA</i> )	4.5	/	27	/	54
Pacific Gold ( <i>Morro Bay, CA</i> )	4	/	24	/	48
Peale Passage ( <i>Totten Inlet, WA</i> )	4	/	24	/	48
Royal Miyagi ( <i>Baynes Sound, BC</i> )	4	/	24	/	48
Shio Tang ( <i>Skagit Bay, WA</i> )	4	/	24	/	48

Razor Clams (*Nantucket, MA*) \* 6 / 36 / 72  
*served ceviche style with sangre de tigre, cucumber, trout roe*

## shellfish\*

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

## caviar\*

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

*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 grape varietals, like the red Barbera settled-in straight away, bringing a depth of considerable flavor and value. *Pairs well with the duck breast*

## urban picnic

Mediterranean mixed olives	7.5
Warm lavender baked goat cheese, coastal strawberries, radish, red endive, baguette crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, chive crema, pickled onions, lemon, trout roe, cress, kettle chips	26
Chef's charcuterie: beef bresaola, pork Lonza, duck liver mousse, blackberry jelly, red pepper relish, grilled bread	26

## premieres

Soup: flame roasted butternut squash velouté, salsa macha, crème fraîche	12
Mixed Sonoma baby lettuce salad, green goddess dressing, marinated baby beets, pumpkin seeds, Brabander	16.5
"Salade Lyonnaise": frisée & endive, duck confit, farm egg, buttered croutons, radishes, sherry vinaigrette	19
Bluefin tuna sashimi, avosabi, blood orange ponzu, togarashi, toasted sesame seeds, red shiso	25
Beef sirloin carpaccio, truffle sauce, fried capers, fresh horseradish, waffle chips, chervil	24
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, topos	24

## main features

Pacific swordfish, fava bean purée, fried artichokes, Cara Cara oranges, Picholine tapenade, citrus beurre blanc	44
Hand rolled cavatelli pasta, golden chanterelles, slivered snap peas, green garlic, Meyer lemon, basil, Parmesan	34
Veggie biryani, basmati rice, English peas, delicata squash, root vegetables, garam masala, fried shallots, toum	30
Sambar masala sesame fried chicken, hummus, Persian-style greens, labneh, ras el hanout honey	34
Five-spice duck breast, Beluga lentils, little turnips, wilted chicories, Anjou pear, cassis butter, quacklins	43
Grilled heritage pork chop, Umbrian farro, plumped currants, baby carrots, Pecorino salsa	43
Grilled Akaushi Wagyu bavette, sauce gribiche, grilled Delta asparagus, Italian white beans, Cabernet beef jus	45
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	79

Fried anchovy-stuffed green olives, lemon 7.5  
Ibérico pork chicharrónes, harissa spice, lime, sea salt 7.5

Rosemary, leek, & garlic confit focaccia, extra virgin olive oil 6.5  
Warm Acme levain bread, our cultured butter, flaky sea salt 5

*Film: 'The Goonies', 1985*

*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.*