

foreigncinema

wednesday, february 25th, 2026

oysters*

	EACH		HALF		DOZEN
Dukes of Topsail (<i>Topsail Sound, N.C.</i>)	4	/	24	/	48
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
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
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. 83
house made potato chips, crème fraîche

Tonight we feature Seam, Barbera, El Dorado, CA 2013 \$17/glass or \$45/carafe

The Sierra Foothills of California are known for gold towns, old wine vines and some of the most dramatic vineyards that rival those of Europe. Italian grape varietals, like the red Barbera settled-in straight away. While the region has had its ups and downs, the wine should not be underestimated and offer great value.

Pairs well with the duck main feature

urban picnic

Mediterranean mixed olives	7.5
Warm Fromager d'Affinois, Shinko pears, garlic confit, radish, red endive, baguette crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, farm egg toasts, dill crème fraîche, pickled onions	26
Chef's freshly pulled mozzarella burrata, braised leeks, salsa macha, breadcrumbs, mint	19

premieres

Soup: dashi broth consommé, glazed shiitake mushrooms, pickled seabean, chili oil	12
Mixed Sonoma baby lettuces, green goddess dressing, marinated baby beets, radishes, croutons, Piave	16.5
Heirloom chicory salad, Gala apple, hazelnuts, Roquefort, Riesling-mustard vinaigrette	16.5
Hamachi sashimi, Brokaw avocado, mandarinquats, Marash pepper, red shiso	25
Beef sirloin tartare, waffled potatoes, pickled mustard seeds, Dijonnaise, shallots, capers, parsley	24
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, totopos	24
Doppio ravioli, butternut squash & ricotta filling, golden chanterelles, Full Belly Farm walnuts, sage	25

main features

Pacific swordfish, blood orange, papas bravas, romesco sauce, Picholine tapenade, aioli	44
Hand rolled cavatelli pasta, slivered snap peas, green garlic pesto, Meyer lemon, chili flakes, Reggiano	34
Aromatic coconut yellow curry, delicata squash, Romanesco, basmati, red chilis, fried shallots, padpad	30
Sambar masala sesame fried chicken, fava hummus, Persian style greens, toum, ras honey	34
Four-peppercorn duck breast, duck sausage, crispy artichokes, winter root purée, wilted treviso, duck jus	43
Brazilian style grilled heritage pork chop, smoky cranberry beans, spiced carrots, pickled red onions, Kenya butter	43
Grilled Akaushi Wagyu bavette, sauce gribiche, grilled Delta asparagus, arugula, Italian white beans	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
Salt & pepper duck chicharrónes, chili-lime vinegar 8

Rosemary & black olive focaccia, extra virgin olive oil 6.5
Warm Acme levain bread, our cultured butter, flaky sea salt 5.5

Film: 'The Goonies', 1985, 35mm

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.