

foreigncinema

thursday, february 26th, 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. <i>house made potato chips, crème fraîche</i> | 83 |

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 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 main course.*

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 house charcuterie: beef bresaola, pork lonza, duck liver mousse, blackberry jelly, red pepper relish, grilled bread | 26 |

premieres

| | |
|--|------|
| Soup: Tadorna leek velouté, salsa macha, leek 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 |
| Pan-fried Washington oysters, cornmeal crusted, Meyer lemon hollandaise, capers, arugula | 23 |

main features

| | |
|--|----|
| Pacific swordfish, blood orange, papas bravas, romesco sauce, picholine tapenade, aioli | 44 |
| Hand rolled cavatelli pasta, slivered snap peas, green garlic pesto, citrus, 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 el hanout honey | 34 |
| Four-peppercorn duck breast, duck sausage, fried artichokes, winter root purée, wilted treviso, duck jus | 43 |
| Heritage porchetta! Tuscan farro, plumped currants, pickled baby carrots, Cara Cara orange salsa verde | 39 |
| 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 |
| 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.