

foreigncinema

monday, june 23nd, 2025

oysters*

	EACH		HALF		DOZEN
Aunt Dotty (<i>Saquish, MA</i>)	4	/	24	/	48
Bonita (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Crowes Pasture (<i>Cape Cod, MA</i>)	4.5	/	27	/	54
Fairhaven (<i>Fairhaven, MA</i>)	4	/	24	/	48
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54

Razor Clams (*Nantucket, MA*) *
sangre de tigre, cucumber, trout caviar

6 / 36 / 72

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
	HALF		WHOLE
Dungeness Crab (<i>California</i>)	40		
Lobster (<i>Maine</i>)	45	/	90

Plateaux de Fruits de Mer	ROYALE		IMPERIAL
	95	/	195

caviar*

with warm blinis & crème fraîche

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

Tonight we feature Eric Chevalier 'Chardonnay' Val de Loire, France 2023 \$15/glass or \$41/carafe
The Loire, the longest river in France, meanders towards the Atlantic ocean, originating in central France, next to the Burgundy and Rhône regions, where you see the natural crossover of varietals more associated with the neighboring regions, drawing in young winemakers.
Pairs well with oysters, brandade, octopus

urban picnic

Mediterranean mixed olives	7.5
Warm baked lavender goat cheese, fig leaf, Picholine tapenade, Belgian endive, crudité, crostini	20
Brandade: whipped salt cod, Yukon potatoes, garlic, baguette crostini, house pickled vegetables	23
Santa Barbara smoked salmon, dill crème fraîche, marinated baby beets, trout roe, farm egg, kettle chips	25

premieres

Soup: roasted Early girl tomato, basil oil, crème fraîche, garlic chips	12
Sonoma little gem salad, Tory Farm peaches, toasted hazelnut, Chardonnay vinaigrette, Manchego	16.5
Summer chicory salad, Flavorosa pluots, garlic panzanella, pinenuts, ricotta salata	16.5
Hand pulled mozzarella, Arata Farms white apricots, house-cured lardo, mint, pistachios	20
Bluefin tuna sashimi, Melon aguachile, avocado mousse, Serrano, shiso oil, Daikon sprouts	26
Beef sirloin carpaccio, balsamic mayo, Arugula salad, lemon, Pecorino Sardo, waffle chips	24
Truffled Pommes Dauphines,	25

main features

Steamed Northern halibut, fava bean puree, shaved summer squash, cucumbers, radishes, saffron aioli	44
House tagliatelle, Sierra morels, English peas, lemon, breadcrumbs, Parmigiano Reggiano	32
Summer Biryani: cherry tomato, summer squash, snap peas, chickpeas, garam masala, basmati rice, crispy shallots, toun	30
Madras curry sesame fried chicken, hummus, Moroccan spiced baby carrots & Blue Lake beans, ras honey	35
Coffee-rubbed duck breast, Italian white beans, roasted Bing cherries, cassis butter, endive, frisée	38
Grilled Heritage pork chop, tabil, Umbrian farro, grilled nectarines, warm radicchio, Meyer lemon bagna cauda	43
Grilled Wagyu Akaushi bavette steak, Brentwood corn, blistered shishitos, Romesco sauce, salsa verde	44
Grilled 14oz Wagyu rib-eye steak, served with the above accompaniments	74

Ibérico pork chicharrónes, harissa blend, sea salt, lime	7.5
Fried anchovy-stuffed green olives, lemon	7.5
House-cured local anchovies	6.5

House Sungold tomato & wild za'atar focaccia, extra virgin olive oil	5.5
Edible Schoolyard bread: whole grain rye + honey sourdough, our cultured butter, sea salt	5.5

Film: 'Mrs. Doubtfire', 1993

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.