

foreigncinema

friday, july 11th, 2025

oysters*

	EACH		HALF		DOZEN
Aunt Dotty (<i>Saquish, MA</i>)	4	/	24	/	48
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Crowes Pasture (<i>Cape Cod, MA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48
Moon Shoal (<i>Barnstable, MA</i>)	4.5	/	27	/	54
Royal Miyagi (<i>Baynes Sound, BC</i>)	4	/	24	/	48

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	/	80
Lobster (<i>Maine</i>)	45	/	90
	ROYALE		IMPERIAL
Plateaux de Fruits de Mer	95	/	195

caviar*

with warm blinis & crème fraîche
Tsar Nicoulai Estate .5 oz. 59
Tsar Nicoulai Golden Osetra .6 oz. 83

Tonight we feature Chiosu Fornelli 'Genovese' Corsica, France 2023 \$17/glass or \$45/carafe

Corsica is a French island in the middle of the Mediterranean. Geographically it is closer to Italy than to France itself.

The island is home to many native grape varietals, but the white grape 'Genovese' is believed to have come from Genoa, Italy.

The expression is unique, being dry and round while also both fruity and herbal.

Pairs well with the King salmon

urban picnic

Mediterranean mixed olives	7.5
Warm baked lavender goat cheese, fig leaf, Mt. Shasta porcini confit, seeded rye crackers, crudité	21
Brandade: salt cod, whipped Yukon potatoes, garlic, baguette crostini, house pickled vegetables	23
Santa Barbara smoked salmon, dill remoulade, marinated baby beets, trout roe, farm egg	25

premieres

Soup: corn & zucchini velouté, spiced crema, basil oil	12
Martin's arugula, Tory Farms apricot, puffed amaranth, Brabander cheese, saba	16.5
July chicory salad, green goddess ranch, Edible Schoolyard croutons, cherry tomatoes, radishes, ricotta salata	16.5
Fragrant Galia melon, hand pulled mozzarella, house-cured bresaola, cocoa nibs, wild shiso	18
Bluefin tuna carpaccio, watermelon aguachile, avocado mousse, pickled agretti, radish	26
Beef sirloin tartare, truffle cream, red onion, parsley, fried capers, waffled potatoes, cress	24
Grilled Spanish octopus, sweet corn pudding, blistered shishitos, patatas bravas, pickled onion	25

main features

Alaskan Wild King salmon, baby fava purée, garden cucumbers, crispy Yukons, haricot vert, sauce Béarnaise	44
House tagliatelle, squash blossom, zucchini, sungold tomatoes, Meyer lemon, breadcrumbs, basil, fresh ricotta	32
Summer Biryani: tomatoes, snap peas, crostata squash, chickpeas, garam masala, basmati rice, crispy shallots, toum	30
Madras curry sesame fried chicken, marinated chickpea salad, bulgur tabbouleh, spiced honey	35
Coffee rubbed duck breast, Beluga lentils, roasted Bing cherries, escarole, duck liver crostini, quacklins, Cassis	43
Grilled Heritage pork chop, tabil, Brentwood corn, Blue Lake beans, warm Frog Hollow peaches, Kenya butter	43
Grilled Wagyu Akaushi bavette steak, roasted baby carrots, Italian white beans, Flame pepper 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 sweet 100s tomato & rosemary focaccia, extra virgin olive oil 5.5

Schoolyard bread: whole grain rye + honey sourdough, our cultured butter, sea salt 5.5

Film: 'Confidentially Yours', François Truffaut, 1983, 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.