

foreigncinema

thursday, july 17th, 2025

oysters*

	EACH		HALF		DOZEN
Barachois (<i>Miramichi Bay, N.B., CN</i>)	4	/	24	/	48
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Beach Plum (<i>Westport, MA</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Moon Shoal (<i>Barnstable, MA</i>)	4.5	/	27	/	54
Pickering Pass (<i>Pickering Passage, WA</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Pt. Reyes Miyagi (<i>Tomales Bay, CA</i>)	4.5	/	27	/	54
Royal Miyagi (<i>Baynes Sound, B.C.</i>)	4	/	24	/	48
Sea Kist (<i>Jamestown, MA</i>)	4	/	24	/	48

Razor Clams (<i>Nantucket, MA</i>)*	6	/	36	/	72
---------------------------------------	---	---	----	---	----

sangre de tigre, cucumber, trout caviar

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

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 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, blueberries, 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, kettle chips	25
Chef's duck liver parfait, house pickles, apple jelly, Dijon, grilled Acme levain	24

premieres

Soup: chilled summer squash, crispy garbanzos, chili oil	12
Sonoma little gems, Knoll Farms apricots, sherry-honey vinaigrette, Manchego, candied walnuts	16.5
July chicory salad, lemon-anchovy dressing, garlic croutons, serpentine cucumbers, radishes, Parmigiano Reggiano	16.5
"Gazpacho" heirloom cherry tomatoes, shiso, crispy garlic rayu, basil pistou, spring onion	18
Local halibut crudo, Santa Rosa plum aguachile, Brokaw avocado, serrano chilis, cilantro oil	26
Beef sirloin tartare, Flame pepper hot sauce, red onion, parsley, waffle chips, ricotta salata	24
Grilled Spanish octopus, al pastor sauce, charred pineapple, sweet 100s, tortilla whiskers	25
Tempura of Blue Lake beans, togarashi, creamy toasted nori dip	16

main features

Alaskan wild king salmon, crispy Yukon potatoes, sauce gribiche, lemon cucumber, squash ribbons, radishes	44
House tagliatelle, Sierra morels, baby favas, Meyer lemon, breadcrumbs, basil, Pecorino Sardo	32
Summer Biryani: tomatoes, snap peas, summer zucchini, chickpeas, garam masala, basmati rice, crispy shallots, toum	30
Tandoori roasted ½ chicken, hummus, spiced baby carrots, yellow wax beans, raita, apricot chutney	35
Coffee-rubbed duck breast, Italian white beans, Festival pluots, escarole, quacklins, Cassis essence	43
Grilled Heritage pork chop, tabil, summer panzanella, white nectarines, Romano beans, Kenya butter	43
Grilled Akaushi Wagyu bavette steak, Brentwood corn, Early Girl tomatoes, blistered shishitos, Argentine salsa	44
Grilled 14oz Wagyu rib-eye, 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
Warm Acme levain bread, our cultured butter, sea salt	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.