

foreigncinema

thursday, january 15, 2026

oysters*

| | EACH | | HALF | | DOZEN |
|--|------|---|------|---|-------|
| 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 |
| Saint Simon <i>(Saint Simon Bay, N.B., CN)</i> | 4 | / | 24 | / | 48 |
| Shigoku <i>(Willapa Bay, WA)</i> | 4.5 | / | 27 | / | 54 |
| Shio Tang <i>(Skagit Bay, WA)</i> | 4 | / | 24 | / | 48 |
| West Passage <i>(Narragansett Bay, RI)</i> | 4 | / | 24 | / | 48 |

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|--|---|---|----|---|----|
| Razor Clams <i>(Nantucket, MA)</i> | 6 | / | 36 | / | 72 |
| <i>sangre de tigre, cucumber, trout caviar</i> | | | | | |

shellfish*

| | FOUR | | EIGHT |
|---|--------|---|----------|
| White Prawn Cocktail <i>(Sea of Cortez)</i> | 16 | / | 32 |
| | | | |
| | HALF | | WHOLE |
| Lobster <i>(Maine)</i> | 45 | / | 90 |
| Dungeness Crab <i>(California)</i> | 40 | / | 80 |
| | ROYALE | | IMPERIAL |
| Plateaux de Fruits de Mer | 95 | / | 195 |

caviar*

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| Tsar Nicoulai Estate 1oz. | 125 |
| <i>house made potato chips, crème fraîche</i> | |

Tonight we feature Clos Fornelli, Corsica, France 2024 \$17/glass or \$45/carafe

The rugged and windswept island of Corsica sits in the middle of the Mediterranean Sea. The wines here are made from native varietals and have a silky, rustic charm. The widely grown red grape Niellucciu is a perfect example of this.

Pairs well with the duck

urban picnic

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| Mediterranean mixed olives | 7.5 |
| Baked Fromager d'Affinois, marinated olives, radish, red endive, baguette crostini | 23 |
| Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables | 23 |
| Santa Barbara smoked salmon, dill crème fraîche, Sonoma farm egg, pickled onion, trout roe, kettle chips | 26 |

premieres

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| Soup: January sunchoke velouté, crema, sunchoke crisps | 12 |
| Lacinato kale winter Caesar, watermelon radishes, Reggiano shower, anchovy, lime, lemon, fried chickpeas | 16.5 |
| Sonoma little gems, Brabander cheese, Bartlett pear, buttermilk ranch, toasted sunflower & pumpkin seeds | 16.5 |
| Freshly pulled mozzarella, house cured lardo, cocoa nibs, Aleppo chili, basil, mint | 20 |
| Bluefin tuna sashimi, Kishu Mandarin, avocado mousse, roasted baby beets, pickled ginger | 25 |
| Beef sirloin carpaccio, celery root chips, fried capers, rosemary, Dijonaise, Piave | 24 |
| Grilled Monterey Bay calamari, chermoula, aioli, chili oil, breadcrumbs | 22 |

main features

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| Local halibut, sea scallops, & Saltspring mussels in saffron broth, Yukon potatoes, braised fennel, rouille | 44 |
| Fresh tagliatelle pasta, butternut squash, leek confit, sage, chili, lemon, toasted hazelnuts, house made ricotta | 32 |
| Soft greens polenta, rich mushroom sugo with tomato; favas, baby carrots, pickled Romanesco, breadcrumbs | 30 |
| Madras curry sesame fried chicken, Gala apple smash, pickled cabbage, herb salad, kishmish | 35 |
| Crisp duck leg confit, 4-peppercorn duck breast, creamy braised white beans, broccoli di ciccio, lardons | 43 |
| Grilled Jamaican spiced heritage pork chop, forbidden black rice & beans, fried plantains, tropical fruit chutney | 43 |
| Grilled Akaushi Wagyu bavette, new garlic-potato gratin, cipollini onions, little turnips, Cabernet jus | 45 |
| Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments | 79 |

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| Duck chicharrónes, minced shallot-vinegar dip | 8.5 |
| Ibérico pork chicharrónes, harissa spice, lime, sea salt | 7.5 |
| Fried anchovy-stuffed green olives, lemon | 7.5 |

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| Rosemary & Picholine olive focaccia, extra virgin olive oil | 5.5 |
| Warm Acme levain bread, our cultured butter, flaky sea salt | 5 |

Film: 'Wizard of Oz', 1939 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.

