

foreign cinema

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

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*

Razor Clams (<i>Nantucket, MA</i>)	6	/ 36	/ 72	125
<i>sangre de tigre, cucumber, trout caviar</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

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

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

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

Duck chicharrones, minced shallot-vinegar dip 8.5

Ibérico pork chicharrones, harissa spice, lime, sea salt 7.5

Fried anchovy-stuffed green olives, lemon 7.5

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.

