

foreigncinema

wednesday, january 7th, 2026

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Divine Pine (<i>Topsail Sound, NC</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Pacific Gold (<i>Morro Bay, CA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

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
Lobster (<i>Maine</i>)	45	/	90
Dungeness Crab (<i>California</i>)	40	/	80
Plateaux de Fruits de Mer	95	/	195

caviar*

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

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, Shinko pears, red endive, garlic confit, baguette crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, Satsuma mandarins, potted salmon rillettes, upland cress, brioche soldiers	26
Fresh pulled mozzarella, house pancetta, roasted Comice pears, white Alba truffle, mint	18

premieres

Soup: flame roasted butternut squash velouté, labneh, fried sage	12
Winter heirloom chicory salad, lemon-anchovy dressing, tortilla crisps, Parmigiano Reggiano shower	16.5
Sonoma baby lettuces, baby beets, pomegranates, Chardonnay vinaigrette, toasted hazelnuts, Manchego	16.5
Tuna crudo, Brokaw kiwi, pickled sea beans, avosabi, trout caviar, radish, petite cilantro	25
Beef sirloin tartare, horseradish sauce, fried rosemary, chervil, Mezzo Secco, waffle chips	24
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, aioli, totopos, lime, cilantro	20

main features

Fort Bragg petrale sole, Sardinian fregola, Cara Cara, pickled little turnips, pinenuts, sultanas, citrus beurre blanc	44
Fresh pappardelle pasta, wild mushroom sugo, tomatoes, Calabrian chili, breadcrumbs, house ricotta	32
Thai yellow coconut curry, celery root, delicata squash, potatoes, fragrant basmati, lime, chili, fried shallots	31
Madras curry sesame fried chicken, hummus, Moroccan spiced baby carrots & cauliflower, kishmish	35
4-peppercorn duck breast, Beluga lentil purée, endive salad, Oregon huckleberries, duck liver mousse toast, quacklings	43
Grilled jerk Heritage pork chop, forbidden black rice pilaf, fried plantains, pineapple chutney	43
Grilled Akaushi Wagyu bavette, Italian white beans, lacinato kale, creamy bagna càuda, sunchoke chips	45
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	79

Salt & pepper duck chiccharónes, chili-lime vinegar	8
Ibérico pork chicharrónes, 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: 'Ed Wood', 1994, 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.

