

foreigncinema

thursday, october 30, 2025



oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Dukes of Topsail (<i>Topsail Sound, N.C.</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
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales 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

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 Coast</i>)	40	/	80
Plateaux de Fruits de Mer	ROYALE		IMPERIAL
	95	/	195

caviar*

<i>warm blinis & crème fraîche</i>	
Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

Welcoming guest chefs and original gangster cowgirls, Peg Smith and Sue Conley, the Cowgirl Creamery founders, pioneers who bring culinary artistry, legendary Marin agriculture, and local cheesemakers to the world stage and beyond.

👉 Tonight we are inspired by their book, 'Cowgirl Creamery Cooks'

One of our favorite pairings with cheese is Chenin Blanc.
We are featuring Domaine Guiberteau, 'Brézé' Saumur, Loire Valley, France 2020 \$19/glass or \$51/carafe

urban picnic

Mediterranean mixed olives	7.5
👉 Cowgirls Lancashire-cheddar flatbread with crudité, sweet-hot mustard, and fig chutney	21
Brandade: salt cod, whipped Yukon potatoes, garlic, baguette crostini, house pickled vegetables	23
Santa Barbara smoked salmon, celery root remoulade, toasted walnuts, fresh dill, buckwheat crackers	25

premieres

👉 Soup: Cowgirls yellow squash purée, green zucchini, Humboldt Fog	13
👉 Autumn salad greens with pomegranate, Fuyu persimmon vinaigrette, and Mt. Tam	16.5
👉 Dry Jack, shaved artichoke, radish and fennel salad, anchovy-lemon dressing	16.5
Pacific halibut crudo, oro blanco, citrus jus, avocado mousse, shaved celery, blood orange agrumato	24
Beef sirloin carpaccio, arugula, frilly mustards, Parmigiano Reggiano frico, capers, truffle sauce	24
👉 Savory galette with heirloom tomatoes, figs, cheddar, Comté, onions herb greens, saba	24
Grilled Monterey Bay calamari, cilantro-lime mayo, roasted Romanesco, salsa macha, pickled onion	23
Chef Ahmad's charcuterie board: bresaola, pancetta, rich duck liver mousse, brandied cherries, grilled bread	30

main features

Provençal fish stew, scallop, cod, mussels, clams, saffron-tomato broth, rouille, fennel, olive, garlic levain	44
👉 Three cheese lasagna with golden chanterelles and spinach, fromage blanc, Gruyère, morel cream	32
October Biryani: basmati rice, delicata squash, parsnips, leeks, pomegranate, toum, garam masala, crispy shallots	30
👉 Parmesan-crusted chicken paillard, pickled baby beets, autumn squash purée, Romano beans	35
Crisp duck leg confit, sliced five-spice breast, caramelized apples, Trufflebert Farm hazelnuts, perky red cabbage	43
Grilled Heritage pork chop, Red Hawk potato gratin, fresh cranberry-ginger chutney, Dijon pork jus	43
👉 Grilled Akaushi Wagyu bavette steak, Pt. Reyes blue, chanterelle-potato mousseline, St. John salad, Cabernet jus	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 rosemary & roasted garlic foccacia, extra virgin olive oil	5.5
Warm Acme levain bread, our cultured butter, sea salt	5

Film: 'State and Main', 35 mm

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.