

foreigncinema

monday, november 3, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay</i> , N.B., CN)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay</i> , WA)	4.5	/	27	/	54
Kusshi (<i>Deep Bay</i> , BC)	4	/	24	/	48
Pt. Reyes Miyagi (<i>Tomales Bay</i> , CA)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay</i> , N.B., CN)	4	/	24	/	48
Shigoku (<i>Willapa Bay</i> , WA)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay</i> , WA)	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*

house made potato chips, crème fraîche

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz.	83

Tonight we feature Moinoterra 'Vilana', P.G.I. Crete 2023 \$17/glass or \$45/carafe

The island of Crete sits in the middle of the Mediterranean Sea and is known for being a large producer of wine, though they are rarely seen outside of Europe. 'Vilana' has emerged as the best local white grape, being bright, fresh, citrusy. *Pairs well with the seared Pacific swordfish*

urban picnic

Mediterranean mixed olives	7.5
Baked French Camembert, Gala apples, honey, Belgian endive, baguette crostini, crudité	21
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, marinated beets, farm egg, crème fraîche, trout roe, cress, crostini	25
Charcuterie board: Chef Ahmad's bresaola & pancetta, San Daniele prosciutto, brandied cherries, grilled bread	25

premieres

Soup: rich Parmesan broth, fregola, kale, Meyer lemon, chives	12
Sonoma little gem salad, Shinko pears, Riesling vinaigrette, toasted sunflower seeds, Dutch Gouda	16.5
Heirloom chicory salad, lemon-anchovy dressing, sweet 100s, garlic croutons, shaved radishes, Ricotta Salata	16.5
Local halibut crudo, oro blanco jus, avocado mousse, serranos, cilantro oil, trout roe	24
Beef sirloin carpaccio, truffle-horseradish sauce, capers, arugula, Manchego, gaufrettes	24
Grilled Monterey Bay calamari, chermoula, cilantro-lime mayo, breadcrumbs, chili oil	23

main features

Seared Pacific swordfish, romesco sauce, heirloom tomatoes, Russet poatoes, frisée, Picholine tapenade, aioli, beef jus	42
Fresh tagliatelle pasta, white button mushrooms, broccoli rabe, basil, chili flakes, breadcrumbs, Piave	32
November biryani: delicata squash, parsnips, basmati rice, leeks, pomegranates, toum, garam masala, crispy shallots	31
Madras curry sesame fried chicken, celery root purée, Moroccan-style Romano beans, baby carrots, cranberry chutney	35
Four-peppercorn duck breast, red flame grapes, slow roasted Italian white beans, quacklins, wilted Treviso, Cassis butte:	43
Grilled Heritage pork chop, brown butter butternut squash purée, crispy Brussels sprouts, Dijon butter, balsamic jus	43
Grilled Akaushi Wagyu bavette, blistered shishitos, shell beans, pickled onions, horseradish, salsa verde	45
Grilled 14oz 28-day aged Wagyu Ribeye, served with the above accompaniments	79

Ibérico pork chicharrónes, harissa spice, lime, sea salt	7.5
Fried anchovy-stuffed green olives, lemon	7.5

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

Film: State and Main, 2000

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.

