

# foreigncinema

thursday, november 6th, 2025

## oysters\*

|                                                  | EACH |   | HALF |   | DOZEN |
|--------------------------------------------------|------|---|------|---|-------|
| Dukes of Topsail ( <i>Topsail Sound, N.C.</i> )  | 4    | / | 24   | / | 48    |
| Ichiban ( <i>Skagit Bay, WA</i> )                | 4.5  | / | 27   | / | 54    |
| Kusshi ( <i>Deep Bay, BC</i> )                   | 4    | / | 24   | / | 48    |
| Pt. Reyes 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    |

|                                                |   |   |    |   |    |
|------------------------------------------------|---|---|----|---|----|
| 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\*

|                                               |    |  |  |
|-----------------------------------------------|----|--|--|
| <i>house made potato chips, crème fraîche</i> |    |  |  |
| 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 & sliced pancetta, duck liver mousse, brandied cherries, grilled bread | 26  |

## premieres

|                                                                                                              |      |
|--------------------------------------------------------------------------------------------------------------|------|
| Soup: 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 |
| Mt. Shasta porcini shaved, toasted pinenuts, dry jack cheese, fines herbes, lemon agrumato                   | 25   |
| Pacific coast halibut crudo, oro blanco jus, avocado mousse, yuzu kosho, serranos, trout roe                 | 25   |
| Beef sirloin carpaccio, green goddess dressing, capers, arugula, Manchego, gaufrettes                        | 24   |
| Grilled Monterey Bay calamari, chermoula, cilantro-lime mayo, crispy chickpeas, pickled onions, chili oil    | 23   |

## main features

|                                                                                                                    |    |
|--------------------------------------------------------------------------------------------------------------------|----|
| Pacific swordfish, Satsuma mandarins, blistered shishitos, fried russets, little turnips, Argentine salsa          | 44 |
| Handmade sunchoke tortelloni, golden chanterelles, Warren pear, walnuts, sage, Meyer lemon, Pecorino               | 32 |
| November biryani: delicata squash, parsnips, basmati, Romanesco, pomegranates, toum, garam masala, crispy shallots | 31 |
| Madras curry sesame fried chicken, celery root purée, Moroccan-style Romano beans, fresh cranberry chutney         | 35 |
| Four-peppercorn duck breast, baby leek & zucchini bread pudding, red onion marmalade, roasted grapes, quacklins    | 43 |
| Grilled Heritage pork chop, caramelized butternut squash purée, crispy Brussels, Dijon butter                      | 43 |
| Grilled Akaushi Wagyu bavette, slow-braised Italian white beans, broccoli rabe, bagna càuda, breadcrumbs           | 46 |
| Grilled 14oz 28-day aged Wagyu rib-eye steak, 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, 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.*

