foreigncinema

friday, november 7th, 2025

oysters*	EACH		HALF	I	DOZEN	shellfish _*	FOUR		EIGHT
Dukes of Topsail (Topsail Sound, N.C.)	4	/	24	/	48	White Prawn Cocktail (Sea of Cortez)	16	/	32
Hog Island Highwaters (Humboldt Bay, CA)	4.5	/	27	/	54				
Hog Island Sweets (Point Reyes, CA)	4.5	/	27	/	54		HALF		WHOLE
Ichiban (Skagit Bay, WA)	4.5	/	27	/	54	Lobster (Maine)	45	/	90
Kusshi (Deep Bay, BC)	4	/	24	/	48	Dungeness Crab (California)	40	/	80
Pacific Gold (Morro Bay, CA)	4	/	24	/	48				
Pt. Reyes Miyagi (Tomales Bay, CA)	4	/	24	/	48		ROYALE	I	MPERIAL
Saint Simon (Saint Simon Bay, N.B., CN)	4	/	24	/	48	Plateaux de Fruits de Mer	95	/	195
Shigoku (Willapa Bay, WA)	4.5	/	27	/	54				
Shio Tang (Skagit Bay, WA)	4	/	24	/	48	caviar _*			
Razor Clams (Nantucket, MA)	6	/	36	/	72	house made potato chips, crème fraîche			
sangre de tigre, cucumber, trout caviar						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 goat cheese, 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, picholine olive tapenade	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, Lacinato kale, 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 Edible Schoolyard bread, our cultured butter, flaky sea salt 5.5

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.