

foreigncinema

We are offering a 3-course dinner for \$60 per person
not including beverages, tax or gratuity.
Please choose from the items marked •

monday, november 17, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Hog Island Highwaters (<i>Humboldt Bay, CA</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Pacific Gold (<i>Morro Bay, CA</i>)	4	/	24	/	48
Pt. Reyes Miyagi (<i>Tomales Bay, CA</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
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sangre de tigre, cucumber, trout caviar

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 Pacific swordfish

urban picnic

Mediterranean mixed olives	7.5
•Baked Camembert, Gala apples, honey, Belgian endive, baguette crostini, crudité	22
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, potatoes, pickled onion, fresh dill, cress, Dijonnaise, crostini	26

premieres

•Soup: wild mushroom velouté, Perigord truffle cream, chives	12
•Sonoma little gem salad, sherry-honey vinaigrette, baby beets, toasted almonds, Manchego	16.5
Heirloom chicory salad, Shinko pears, Banuyls vinaigrette, pecans, radishes, Brabander	16.5
House mozzarella, San Daniele prosciutto, persimmons, hazelnut aillade, mint, Alziari oil	22
Pacific bluefin tuna carpaccio, blood orange ponzu, avosabi, togarashi mayo, serranos, trout roe, micro cilantro	25
Beef sirloin tartare, Meyer lemon bagna càuda, spring onions, parsley, gaufrettes, fried rosemary	24
Plancha! Monterey Bay calamari, Oaxacan mole rojo, chickpeas, cilantro-lime mayo, totopos	23

main features

Pacific swordfish, romesco sauce, papas bravas, Romano beans, Satsuma mandarins, olivada, aioli	44
House made tagliatelle, golden chanterelles, leeks, garlic, chili, herbed breadcrumbs, Parmesan	32
•November biryani: delicata squash, parsnips, Romanesco, basmati, pomegranates, toum, garam masala, crispy shallots	31
•Madras curry sesame fried chicken, hummus, Moroccan-style carrots & cauliflower, Santa Rosa plum chutney	35
Four-peppercorn duck breast, Italian white bean ragout, buttered turnips, roasted grapes, qucklins, cassis	43
Grilled Heritage pork chop, butternut squash, Alsatian cabbage, smash apple, Dijon butter	43
Grilled Akaushi Wagyu bavette, celery root purée, crispy Brussels, cipollini onions, fresh horseradish, gremolata	45
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

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.

