

tuesday, november 25, 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    |
| Ichiban ( <i>Skagit Bay, WA</i> )                 | 4.5  | / | 27   | / | 54    |
| Kusshi ( <i>Deep Bay, British Columbia</i> )      | 4.5  | / | 27   | / | 54    |
| Marin Miyagi ( <i>Tomales Bay, CA</i> )           | 4    | / | 24   | / | 48    |
| Pacific Gold ( <i>Morro Bay, CA</i> )             | 4    | / | 24   | / | 48    |
| Royal Miyagi ( <i>Baynes Sound, B.C.</i> )        | 4    | / | 24   | / | 48    |
| Shigoku ( <i>Willapa Bay, WA</i> )                | 4.5  | / | 27   | / | 54    |

|                                      |   |   |    |   |    |
|--------------------------------------|---|---|----|---|----|
| Razor Clams ( <i>Nantucket, MA</i> ) | 6 | / | 36 | / | 72 |
|--------------------------------------|---|---|----|---|----|

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 scallops, cod & mussels

urban picnic

|                                                                                               |     |
|-----------------------------------------------------------------------------------------------|-----|
| Mediterranean mixed olives                                                                    | 7.5 |
| •Baked Camembert, Warren pears, 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: roasted honeynut squash, labneh, toasted pumpkin seeds, harissa                             | 12   |
| •Sonoma little gem salad, green goddess, marinated baby beets, fines herbes, breadcrumbs, Piave    | 16.5 |
| Heirloom chicory salad, Shinko pears, toasted almonds, pear essence, Gruyère, tortilla chips       | 16.5 |
| Autumn citrus: moro blood orange, Mandarin, kumquat, Essex feta, mint, salsa macha                 | 22   |
| Pacific ahi tuna ceviche, yuzu jus, avocado mousse, spring onions, habanero, plantain crisps       | 25   |
| Beef sirloin carpaccio, caramelized onion mayo, fried capers, rocket arugula, gaufrettes, Manchego | 24   |
| Grilled Monterey Bay calamari, Oaxacan mole, crispy chickpeas, cilantro-lime mayo                  | 23   |
| House lobster raviolo with ricotta, lobster broth, trout caviar, herb oil                          | 24   |

main features

|                                                                                                                     |    |
|---------------------------------------------------------------------------------------------------------------------|----|
| Sea scallops, black cod & Salt Spring mussels, saffron broth, Italian beans, carrots, fennel, Picholines, aioli     | 44 |
| Homemade potato gnocchi, golden chanterelles, roasted yams, sage cream, walnuts, Parmesan                           | 32 |
| •November biryani: winter squash, parsnips, cauliflower, basmati, pomegranates, toum, garam masala, crispy shallots | 31 |
| •Madras curry sesame fried chicken, hummus, bhaji-style coconut kale, little carrots, spiced honey                  | 35 |
| Four-peppercorn duck breast, Yukon potato hash, spiced delicata squash, wilted chicories, turnips, Dijon butter     | 43 |
| Grilled Heritage pork chop, heirloom polenta, braised cabbage, wine poached Gala apples, saba                       | 43 |
| Grilled Akaushi Wagyu bavette, celery root soubise, Brussels, truffled pommes dauphine, salsa verde                 | 45 |
| Grilled 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 & leek confit 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.

