

foreigncinema

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

wednesday, november 26, 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, B.C.</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
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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 scallops, cod, & mussels

urban picnic

Mediterranean mixed olives	7.5
Fondue! Camembert, Raclette, Gruyère, Dijon cream, Warren pears, Belgian endive, baguette crostini, crudité	23
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 beets, fines herbes, breadcrumbs, Piave	16.5
Heirloom chicory salad, Shinko pears, Red Flame grapes, Reisling vinaigrette, puffed farro, Chèvre	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, gaufrettes, Manchego	24
Grilled Monterey Bay calamari, Oaxacan mole, crispy chickpeas, cilantro-lime mayo	23
House Dungeness crab raviolo with ricotta, lobster broth, trout caviar, herb oil	24

main features

Sea scallops, black cod, Salt Spring mussels, saffron broth, Italian beans, haricot-vert, 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, duck sausage, Yukon potato hash, spiced delicata squash, wilted chicories, cassis	43
Grilled Heritage pork chop, heirloom polenta, braised cabbage, wine poached Gala apples, balsamic	43
Grilled Akaushi Wagyu bavette, celery root soubise, Brussels, truffled pommes dauphine, gremolata	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, 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.

