

foreigncinema

friday, september 5, 2025

oysters*

	EACH		HALF		DOZEN
Barachois (<i>Miramichi Bay, N.B., CN</i>)	4	/	24	/	48
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Capital Gems (<i>Harstine Isle East, WA</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48
Pickering Pass (<i>Pickering Passage, WA</i>)	4	/	24	/	48
Royal Miyagi (<i>Baynes Sound, BC</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

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>bouse made potato chips, crème fraîche</i>		
Tsar Nicoulai Estate .5 oz.		59
Tsar Nicoulai Golden Osetra .6 oz.		83

Tonight we feature Domaine de Sulauze 'Galinette' Coteaux d'Aix en Provence Blanc, France 2023 \$17/glass or \$45/carafe
This domaine sits on the edge of the Mediterranean in a somewhat rugged part of Provence. The vineyards date back 'to 600 BCE, and the reliably steady Mistral winds make it possible to farm both organically and biodynamically. The wine is based on Grenache Blanc, vibrant and very food friendly.
Pairs well with the Pacific swordfish

urban picnic

Mediterranean mixed olives	7.5
Warm baked lavender goat cheese, Bing cherries, radicchio, baguette crostini, crudité	21
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Chef Hiro's 'Fish n' Chips': Santa Barbara smoked salmon, house tartar sauce, trout roe, kettle chips, fresh dill	25

premieres

Foreign Cinema gazpacho, North African spiced oil, fresh basil	12
September chicory salad, coastal strawberries, puffed farro, Wilde Weide, Banyuls dressing	16.5
Sebastopol little gems, Early Girl tomato, garden cucumber, hazelnuts, Manchego, sherry-honey vinaigrette	16.5
Heirloom tomatoes, fresh pulled stracciatella, pistachio dukkah, Aleppo chili, basil pistou	18
Bluefin tuna sashimi, watermelon ponzu, pickled jicama, avocado mousse, toasted sesame, purple shiso	24
Beef sirloin tartare, Venetian-style tonnato, shallots, caper, parsley, Parmigiano Reggiano, waffle chips	24
Grilled Spanish octopus, pineapple sambal, grilled yellow peaches, Jimmy Nardellos, spiced peanuts	25

main features

Pacific swordfish, rich saffron brodo, Sardinian fregola, Romano beans, sungolds, tapenade, aioli	44
House tagliatelle, golden chanterelles, sweet 100s, fresh ricotta, pine nuts, basil, black pepper	32
Moroccan vegetable tagine, aromatic tomatoes, eggplant, zucchini, chickpeas, sultanas, green olives, zhoug, flatbread	30
Madras curry sesame seed fried chicken, marinated chickpea salad, yellow wax beans, labneh, za'atar honey	35
Five-spice scented duck breast, Bronx grapes, French caviar lentils, Belgian endive, rose petal salsa	43
Grilled Heritage pork chop, Brentwood corn, Kenya butter, shishitos, Mission figs, pork jus	43
Grilled Akaushi Wagyu bavette steak, gribiche sauce, fingerling potatoes, snap peas, Gypsy peppers	44
Grilled 14oz 28-day aged Wagyu New York, served with the above accompaniments	74

Ibérico pork chicharrónes, harissa spice, lime, sea salt	7.5
Fried anchovy-stuffed green olives, lemon	7.5

House rosemary & roasted garlic focaccia, extra virgin olive oil	5.5
Edible Schoolyard bread: whole grain rye + honey sourdough, our cultured butter, sea salt	5.5

Film: Days of Thunder, 1990, 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.