

foreigncinema

monday, september 8, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
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*

house made potato chips, crème fraîche

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 halibut, scallops & clams

urban picnic

Mediterranean mixed olives	7.5
Warm baked lavender goat cheese, blackberries, fig leaf, 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

Soup: chilled summer squash veloute, spiced crema, chili oil	12
September chicory salad, green goddess dressing, cherry tomatoes, tortilla crisps, Manchego	16.5
Sebastopol little gem salad, dapple dandy pluots, champagne vinaigrette, sunflower seeds, Brabander	16.5
Heirloom tomato carpaccio, toum, basil, breadcrumbs, Aceto Vivo	18
Bluefin tuna ceviche, Sharlyn melon essence, avocado mousse, spring onion, habanero, pickled jicama, taro chips	24
Beef sirloin tartare, Venetian-style tonnato, shallots, caper, herbs, Parmesan, waffle chips	24
Grilled Spanish octopus, pineapple sambal, grilled yellow peaches, Jimmy Nardellos, spiced peanuts	25

main features

Northern halibut, scallops & Manila clams, saffron broth, white beans, fennel, aioli, grilled levain	44
House tagliatelle, golden chanterelles, snap peas, Fresno chili, lemon, mint, pistachio, Pecorino Sardo	32
Moroccan vegetable tagine, aromatic tomatoes, eggplant, zucchini, chickpeas, sultanas, green olives, zhoug, flatbread	30
Madras curry sesame fried chicken, garden cucumber salad, tzatziki sauce, roasted baby carrots, za'atar honey	35
Five-spice duck breast, roasted Bronx grapes, caviar lentils, Belgian endive, rose petal salsa, hazulnuts, Cassis	43
Grilled Heritage pork chop, Brentwood corn, Kenya butter, shishitos, Mission figs, balsamic jus	43
Grilled Akaushi Wagyu bavette steak, cranberry beans, Gypsy pepper piperade, sungold tomato salsa verde	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
Warm Acme levain bread, our cultured butter, sea salt	5.5

Film: Days of Thunder, 1990

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.*