

foreigncinema

monday, september 15, 2025

oysters*

	EACH		HALF		DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Pickering Pass (<i>Pickering Passage, WA</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Saint Simon (<i>Saint Simon Bay, N.B., CN</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>house made potato chips, crème fraîche</i>			
Tsar Nicoulai Estate .5 oz.		59	
Tsar Nicoulai Golden Osetra .6 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 perhaps the best local white grape, being bright, fresh and citrusy.
Pairs well with the petrale sole

urban picnic

Mediterranean mixed olives	7.5
Warm baked lavender goat cheese, Mission figs, fig leaf, baguette crostini, crudité	21
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, crème fraîche, pickled onion, smoked trout rillette, farm egg, pan de mie toast	25

premieres

Soup: chilled roasted Early Girl tomato, crispy chickpeas, crème fraîche	12
September chicory salad, Banuyls vinaigrette, caprese tomatoes, garlic croutons, Ricotta Salata	16.5
Sebastopol little gem salad, green goddess dressing, marinated baby beets, tortilla crisps, Manchego	16.5
Watermelon app, baby watermelon, Persian cucumber, mint, pistachio dukkah, Essex Feta	18
Ahi tuna crudo, Thai chili ponzu, charred avocado, pickled jicama, radishes, shiso	24
Beef sirloin carpaccio, creamy horseradish sauce, fried rosemary & capers, waffle chips	24
Seafood risotto, Maine scallops, manilla clams, snap peas, Meyer lemon	26

main features

Seared Petrale sole, fingerlings potatoes, sungold tomatoes, Romano beans, sauce gribiche	44
House tagliatelle, golden chanterelles, summer squash, basil, lemon, chili, breadcrumbs, Parmesan	32
Moroccan vegetable tagine, aromatic tomatoes, eggplant, zucchini, chickpeas, sultanas, green olives, zhoug, flatbread	30
Madras curry sesame fried chicken, hummus, Moroccan baby carrots, cucumber raita, spiced honey	35
Five-spice duck breast, roasted Thompson grapes, herbed spätzle, endive salad, cassis butter, quacklins	43
Grilled Heritage pork chop, Umbrian farro, grilled Gypsy peppers, wilted radicchio, Argentine salsa	43
Grilled Akaushi Wagyu bavette steak, Italian white beans, blistered shishito, Heirloom tomato, bagna càuda	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

Warm Acme levain bread, our cultured butter, sea salt	5
House rosemary & roasted garlic focaccia, extra virgin olive oil	5.5

Film: 'The Adventures of Sherlock Holmes', 1939

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.