

foreigncinema

sunday, july 19th, 2026

oysters*

	EACH		HALF		DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Island Creek (<i>Duxbury, MA</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Riptide (<i>Westport River, MA</i>)	4	/	24	/	48
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>Washington</i>)	40	/	80
Plateaux de Fruits de Mer	ROYALE 95	/	IMPERIAL 195

caviar

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz.	83
<i>hand cut potato chips, crème fraîche</i>	

Tonight we feature a 2013 Barbera from Seam Wines in El Dorado, California \$17/glass or \$45/carafe
The Sierra Foothills of California are known for gold towns, old wine vines, and noteworthy vineyards that rival those of Europe. Italian red grape varietals, like the medium-bodied Barbera settled-in straight away. Age has brought complexity, with flavors of dark fruit, molasses, licorice, and forest floor.
Pairs well with the Grilled Wagyu bavette

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on a radicchio, pluots, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickles	25
Santa Barbara smoked salmon, marinated baby beets, dill crema, pickled onion, frisée, crostini	25

premieres

Creamy potato soup, crème fraîche, toasted pinenuts, lemon, chives	12
Castelfranco radicchio salad, Frog Hollow peaches, puffed farro, ricotta salata	16.5
Galia melon, harissa roasted carrots, salsa macha, mint, radish, Essex feta, fresh labneh	18
Local halibut sashimi, sungold tomatoes, basil pistou, Meyer lemon, fried almonds	26
July heirloom tomatoes, house-cured local anchovies, breadcrumbs, saba, Tunisian spiced oil	18
Beef sirloin carpaccio, horseradish cream, fried capers & rosemary, gaufrettes, Pecorino	24
Plancha! Monterey Bay calamari, Oaxacan mole, shelling beans, marjoram aioli, totopos	24

main features

Pacific tuna seared rare, Persian spices, Romano beans, Niçoise olivada, aioli, garden cucumbers, lettuces	44
Hand rolled saffron cavatelli, sweet 100 tomatoes, fresh ricotta, summer squash, oregano, Calabrian chili	34
Summer Paella: forbidden black rice, snap peas, little turnips, favas, soffritto, pimentón scented toum	30
Madras curry-sesame fried chicken, marinated chickpeas, peppers, cucumbers, raita, ras el hanout honey	33
Five-spice duck breast, Sierra morel spoonbread, endive salad, Bing cherries, hazelnuts, rich duck liver toast	45
Brined heritage pork chop, Italian white beans, bagna càuda, Blue Lake beans, grilled Treviso, au jus	44
Grilled Akaushi Wagyu bavette, blistered shishitos, avocado salsa, Spanish onions, mojo verde, Cabernet-beef jus	46
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	85

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

Rosemary & Castelvetrano focaccia, extra virgin olive oil	6.5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt	5.5

Film: 'Bringing Up Baby', Katharine Hepburn & Cary Grant, 1938

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.