

# foreigncinema

sunday, july 26, 2026

## oysters\*

|                                                | EACH |   | HALF |   | DOZEN |
|------------------------------------------------|------|---|------|---|-------|
| Birch Point <i>(Dyer Bay, ME)</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    |
| Royal Miyagi <i>(B.C., CN)</i>                 | 4    | / | 24   | / | 48    |
| Saint Simon <i>(Saint Simon Bay, N.B., CN)</i> | 4    | / | 24   | / | 48    |
| Sea Cup <i>(Stono River, SC)</i>               | 4    | / | 24   | / | 48    |

Razor Clams *(Nantucket, MA)* \* 6 / 36 / 72

*served ceviche style with sangre de tigre, cucumber, trout roe*

## 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       |
|                                             |        |   |          |
|                                             | ROYALE |   | IMPERIAL |
| Plateaux de Fruits de Mer                   | 95     | / | 195      |

*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 fig leaf, Niçoise olivada, crudité, rose endive, crostini   | 23  |
| Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickles             | 25  |
| Santa Barbara smoked salmon, crème fraîche, marinated beets, farm egg, trout roe, gaufrettes, cress | 25  |
| Duck charcuterie: duck breast prosciutto, rich liver mousse, peach preserves, grilled bread         | 26  |

## premieres

|                                                                                                  |      |
|--------------------------------------------------------------------------------------------------|------|
| Soup: chilled Brentwood corn "gazpacho", tomato-zucchini relish                                  | 12   |
| July chicories, shaved summer squash, mint, mizuna, toasted hazelnuts, Pecorino                  | 16.5 |
| Heirloom tomatoes & garden cucumbers, tabil vinaigrette, garlic croutons, mint, feta             | 19   |
| Charantais melon, fresh mozzarella straciatella, saba, basil, pistachio dukkah                   | 18   |
| Ceviche de pulpo! yuzu jus, avocado, spring onions, habanero, pineapple, totopos, cilantro       | 26   |
| Beef sirloin tartare, Caesar dressing, Dijon, chervil, cured egg yolk, black pepper kettle chips | 24   |
| Green coconut curry with Monterey Bay calamari, Manila clams, mussels, angel hair potatoes       | 26   |

## main features

|                                                                                                                      |    |
|----------------------------------------------------------------------------------------------------------------------|----|
| Fort Bragg petrale sole, sauce gribiche, sweet 100 tomatoes, crispy Yukons, Blue Lake beans, radishes                | 44 |
| Hand rolled cavatelli, Sierra morels, summer squash, Meyer lemon, breadcrumbs, Piave shower                          | 34 |
| Summer Paella: forbidden black rice, favas, soffritto, crostata squash, little turnips, pimentón scented toum        | 30 |
| Harissa-lime roasted half chicken, hummus, roasted baby carrots, blistered shishitos, nectarine chutney, chimichurri | 33 |
| Five-spice duck breast, herbed spätzle, Romano beans, endive, quacklins, huckleberry jus                             | 45 |
| Brined heritage pork chop, Calabrian chili snap peas, Sardinian fregola, arugula, tarragon butter                    | 44 |
| Grilled Akaushi Wagyu bavette, sungold tomatoes, Italian white beans, gypsy peppers, salsa hierba y ajo, cress       | 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

Cherry tomato & ras el hanout focaccia, extra virgin olive oil 6.5  
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt 5.5

*Film: 'Romancing the Stone', 1984*

*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.*