

foreigncinema

wednesday, february 4, 2026

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Hog Island Highwater (<i>Humboldt Bay, CA</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Pacific Gold (<i>Morro Bay, CA</i>)	4	/	24	/	48
Royal Miyagi (<i>Baynes Sound, BC</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48

Razor Clams (<i>Nantucket, MA</i>)*	6	/	36	/	72
<i>served ceviche style with sangre de tigre, cucumber, trout roe</i>					

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*

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

Tonight we feature Clos Fornelli, Corsica, France 2024 \$17/glass or \$45/carafe

Rugged and windswept, the island of Corsica sits in the middle of the Mediterranean Sea. The wines here are made from native varietals and have a silky, rustic charm. The widely grown red grape Niellucciu is a perfect example of this.

Pairs well with the duck

urban picnic

Mediterranean mixed olives	7.5
Warm Fromager d'Affinois, garlic confit, shinko pears, radish, red endive, baguette crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, celery root remoulade, walnuts, kettle chips	26

premieres

Soup: leek & white cauliflower velouté, salsa macha, chives	12
Sonoma baby lettuces, citrus vinaigrette, tangelos, toasted sunflower seeds, ricotta salata	16.5
Heirloom chicory salad, creamy meyer lemon dressing, marinated baby beets, radishes, crispy tortilla, manchego	16.5
Ahi tuna crudo, Brokaw kiwi, scallion, Thai chili ponzu, shiso	24
Beef sirloin tartare, bergamot bagna càuda mayo, shallot, capers, parsley, piave, waffle chips	24
Grilled Spanish octopus, chermoula, spiced crispy chickpeas, mango salsa	25

main features

Provençal-style Alaskan halibut, Italian white beans, baby artichokes, Castelvetrano olives, aioli, basil	44
House tagliatelle, Oregon chanterelles, slivered snap peas, green garlic, meyer lemon, pecorino sardo	34
Truffled risotto galettes, garnet yam purée, roasted purple cauliflower, braised kale, blood oranges, salsa verde	32
Poulet frites: za'atar roasted chicken, chipperbec French fries, spicy cilantro-feta sauce, Dijonnaise	35
4-peppercorn duck breast, Beluga lentils, endive salad, Anjou pear, almonds, quacklin butter, Cassis	43
Brazilian spiced heritage pork chop, smoky cranberry beans, chimichurri, tropical chutney	43
Grilled Akaushi Wagyu bavette, russet potatoes, grilled baby carrots, horseradish cream, St. John herb salad	45
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	79

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

Rosemary & leek focaccia, extra virgin olive oil	6.5
Warm Acme levain bread, our cultured butter, flaky sea salt	5

Film: 'Ocean's Eleven', 2001

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.