

friday, march 13, 2026

oysters*

	EACH	HALF	DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Glacier Bay (<i>New Brunswick, CN</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
Pacific Gold (<i>Morro Bay, CA</i>)	4	/ 24	/ 48
Sea Cup (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/ 24	/ 48
Standish Shore (<i>Duxbury, MA</i>)	4	/ 24	/ 48
Razor Clams (<i>Nantucket, MA</i>) *	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>Local SF Bay</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. <i>house made potato chips, crème fraîche</i>	83

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 grape varietals like the red Barbera settled-in straight away, bringing a depth of considerable flavor and value. *Pairs well with the duck breast*

urban picnic

Mediterranean mixed olives	7.5
Warm lavender baked goat cheese, blackberries, radish, red endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, beet chips, pickled onion, Essex feta, Dijonnaise, fines herbes	26

premieres

*Chilled Brokaw avocado soup: salsa macha, queso fresco, cilantro	12
Sonoma lettuces, Riesling vinaigrette, coastal strawberries, puffed farro, ricotta salata, rich duck liver toast	19
*Castelfranco salad, Anjou pears, Roquefort, toasted walnuts, radishes, sherry-honey vinaigrette	17
Hamachi sashimi, Meyer lemon, caperberries, parsley salad, Olio Gagliole	25
Warm Delta asparagus, horseradish espuma, 62° farm egg, truffle dressing, buttered croutons, chervil	20
Beef sirloin carpaccio, balsamic mayo, fried rosemary, arugula, Piave, gaufrettes	24
Grilled Monterey Bay calamari, robust Oaxacan mole, kumquats, Maui pineapple salsa, tortilla whiskers	24

main features

Pacific swordfish, snap peas, Mandarin beurre blanc, turnips, Castelvetro olive relish, shell beans, fried almonds	44
Parisian-style gnocchi, chanterelles, leek confit, spring garlic, lemon, herbs, breadcrumbs, Reggiano	34
*Vegetable biryani, delicata squash, English peas, root vegetables, basmati rice, garam masala, fried shallots, toum	30
*Sambar masala roasted chicken, fragrant fava bean tagine, jalapeño, grilled lemon, radishes, ginger raita	34
Five-spice duck breast, Parsi onion-potato hash, fresh curry leaf, apricot chutney, Treviso, orange-caramel duck jus	43
Grilled heritage pork chop, Sardinian fregola, lacinato kale, sultanas, spring onion salsa verde	43
Grilled Akaushi Wagyu bavette, baby artichokes, Italian butter beans, pickled baby carrots, Montpellier butter	45
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 & Calabrian chili focaccia, extra virgin olive oil 6.5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt 5.5

Film: 'The Goonies', 1985, 35mm

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.