

thursday, march 19, 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
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/ 27	/ 54
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/ 24	/ 48
Northern Belle (<i>North Lake, PEI, CN</i>)	4	/ 24	/ 48
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
Watch Hill (<i>Winnapaug Pond, RI</i>)	4	/ 24	/ 48

Razor Clams (<i>Nantucket, MA</i>) *	6	/ 36	/ 72
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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
Lavender baked goat cheese, coastal strawberries, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
House-smoked trout rillettes, whipped tarragon sour cream dip, trout roe caviar, kettle chips	26
Rich duck liver mousse terrine, Anjou pear, red pepper relish, field greens, grilled levain	23

premieres

✦Chilled English pea soup: crème fraîche, fried chickpeas	12
Sonoma baby lettuces, Brokaw kiwis, baby beets, zhoug labneh, za'atar spiced sunflower seeds, Essex feta	16.5
✦Castelfranco radicchio salad, lemon-anchovy vinaigrette, garlic, radishes, fried tortilla, Pecorino Foglie di Noce	17
Hamachi sashimi, castelvetrano olives, green tobiko, fresh basil, capers, Olio Gagliole	25
Beef sirloin carpaccio, truffle sauce, fried shallots, lemon, chervil, Parmigiano Reggiano	24
Grilled Montrey Bay calamari, chermoula, aioli, breadcrumbs, cilantro, chili oil	23

main features

Grilled Pacific swordfish, Delta asparagus, Cara Cara, herbed fingerlings, picholine tapenade, dill aioli	44
Handmade farfalle pasta, gold chanterelles, snap peas, green garlic, lemon, Calabrian chili, basil, walnuts, Piave	34
✦Spring vegetables, zucchini, English peas, garnet yam, salsa verde, shell beans, chickpeas, fried almonds, toum, frisée	30
✦Sambar masala-sesame fried chicken, Gala apple-shaved celery salad, fresh curry leaf, apricot chutney	34
Five-spice duck breast, duck sausage, fava purée, Tokyo turnips, butternut squash, quacklins, kumquat duck jus	44
Heritage porchetta! Sardinian fregola, Mandarin, spring onion, pickled mustard seed, sultanas, mizuna	42
Grilled Akaushi Wagyu bavette, baby artichokes, Italian white beans, la scarpetta, Meyer lemon bagna càuda	46
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	85

House-cured mackerel, olive oil, lemon	8
Fried anchovy-stuffed green olives, lemon	7.5
Ibérico pork chicharrónes, harissa spice, lime, sea salt	7.5

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

Film: 'THX 1138', 1971, 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.