

sunday, march 22, 2026

oysters*

	EACH	HALF	DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Hog Island Highwater (<i>Humboldt Bay, 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
Village Bay (<i>New Brunswick, CN</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>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
Santa Barbara smoked salmon, tarragon sour cream, pickled onion, kettle chips	26
Rich duck liver mousse, Anjou pear, red pepper relish, field greens, grilled levain	23

premieres

✦ Chilled King leek soup: crème fraîche, chive oil	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
Sea scallop crudo, Castelvetro olives, green tobiko, fresh basil, capers, Olio Gagliole	25
Beef sirloin carpaccio, truffle sauce, fried shallots, lemon, Parmigiano Reggiano	24
Grilled Monterey Bay calamari, chermoula, aioli, breadcrumbs, cilantro, chili oil	23

main features

Grilled Pacific swordfish, baby carrots, Cara Cara, herbed fingerlings, picholine tapenade, dill aioli	44
Fresh tagliatelle pasta, golden chanterelles, green garlic, lemon, Calabrian chili, basil, walnuts, Piave	34
✦ Spring vegetables, zucchini, snap peas, garnet yam, shell beans, fried almonds, frisée, salsa verde, toum	30
✦ Sambar masala-sesame fried chicken, Gala apple-shaved celery salad, fresh curry leaf, ras el hanout honey	34
Crispy duck leg confit & five-spice duck breast, fava purée, Tokyo turnips, squash, quacklins, kumquat duck jus	44
Heritage porchetta! Sardinian fregola, Mandarin, spring onion, pickled mustard seed, sultanas, mizuna	42
Grilled Akaushi Wagyu bavette, Delta asparagus, Italian white beans, Meyer lemon bagna càuda	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 & artichoke focaccia, extra virgin olive oil 6.5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt 5.5

Film: 'THX 1138', 1971

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.