

tuesday, march 24, 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
Sea Cup (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Shigoku (<i>Willapa Bay, WA</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.	83
<i>house made potato chips, crème fraîche</i>	

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, confit leeks, buttered baguette, red onion, dill	26

premieres

†Soup: prosciutto scented brodo, farro, Meyer lemon, herbs	12
Sonoma baby lettuce salad, duck liver mousse toasts, banyuls dressing, saba	16.5
†Castelfranco radicchio salad, red wine vinaigrette, hazelnuts, tangelo, Foggy Morning fromage blanc	17
Local halibut crudo, yuzu ponzu, truffle oil, French breakfast radish, caviar	25
Beef sirloin carpaccio, herbed ricotta, Niçoise olives, gremolata, cracked pepper, gaufrettes	24
Grilled Monterey Bay calamari, chermoula, aioli, cilantro, chili oil, breadcrumbs	23
Mixed baby beets, Brokaw avocado, mint labneh, endive, cilantro	18

main features

Persian-spiced seared rare tuna, fava beans, shaved fennel, Cara Caras, frisée, aioli, olivada, beef jus	44
Fresh tagliatelle pasta, slivered green garlic, chanterelles, chili flakes, Parmesan	34
†Spring vegetables, zucchini, snap peas, garnet yam, labneh, chickpeas, fried almonds, toum, salsa verde	30
†Marrakesh roast chicken, tabbouleh, hummus, Essex feta, Mediterranean herb salad	34
Five-spice duck breast, cranberry beans, butter poached turnips, roasted carrots, pistachios, rose petal sauce	44
Lavender brined pork chop, Sardinian fregola, Treviso, marinated peppers, capers, balsamic	42
Grilled Akaushi Wagyu bavette, grilled asparagus, roasted fingerlings, breadcrumb-herb salsa, horseradish	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 Acme levain bread, our cultured butter, flaky sea salt 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.