

foreigncinema

thursday, april 2, 2026

oysters*

	EACH		HALF		DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4	/	24	/	48
Irish Point (<i>Rustico, P.E.I., CN</i>)	4.5	/	27	/	54
Miyagi (<i>Point Reyes, CA</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Sea Cup (<i>Baja, MX</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*)* 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. 83
house made potato chips, crème fraîche

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 red grape varietals, like the medium-bodied Barbera settled-in straight away. Age has brought complexity, with flavors of dark fruit, molasses, licorice and forest floor.

Pairs well with the Grilled Wagyu bavette

urban picnic

Mediterranean mixed olives	7.5
Warm goat cheese, lavender, coastal blackberries, 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 caviar, kettle chips	26
Fresh pulled mozzarella, house-cured pancetta, Anjou pear, cocoa nibs, mint	22

premieres

Soup: roasted carrot velouté, labneh, dukkah	12
Sonoma garden lettuces, local strawberries, Persian cucumber, za'atar, toasted pinenuts, Essex feta	16.5
Mixed heirloom chicory salad, lemon-anchovy vinaigrette, radish, tortillas, Manchego	17
Chilled Durst Farm asparagus, sauce gribiche, pickled onion, trout roe, fines herbes	19
Hamachi crudo, snap peas, avocado mousse, serrano chili, tobiko, pea foam, shiso	25
Beef sirloin carpaccio, tonnato sauce, fried capers & rosemary, waffle chips, Reggiano	24
Plancha! Monterey Bay calamari, Oaxacan mole rojo, chickpeas, aioli, lime, topos	21

main features

Fort Bragg petrale sole, fried baby artichokes, fava beans, shaved zucchini, basil toum, salsa rustica, almonds	44
Tagliatelle pasta, Sierra morels, leek confit, lemon, breadcrumbs, Piave, black pepper	34
Acquerello risotto verde, English peas, cranberry beans, basil, Sebastopol walnuts, radicchio	30
Sambar masala sesame fried chicken, baby beet & blood orange salad, charred spring onion ranch	36
Five-spice duck breast, green garlic bread pudding, little turnips, wilted Treviso, quacklins, wild huckleberries	44
Grilled Tabil spiced Heritage pork chop, French caviar lentils, tumeric mandarins, fried curry leaf	42
Grilled Akaushi Wagyu bavette, duck fat fingerlings, pickled baby carrots, creamy bagna càuda	46
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	88

Salt & pepper duck chicharrónes, chili-lime vinegar 8
Fried anchovy-stuffed green olives, lemon 7.5
Ibérico pork chicharrónes, harissa spice, lime, sea salt 7.5

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

Film: 'That's Dancing', 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.