

foreigncinema

wednesday, april 8th, 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
Irish Point (<i>Rustico, P.E.I., CN</i>)	4.5	/	27	/	54
Miyagi (<i>Point Reyes, CA</i>)	4	/	24	/	48
Samish Pearl (<i>Samish Bay, WA</i>)	4	/	24	/	48
Sea Cup (<i>Baja, MX</i>)	4.5	/	27	/	54
Sea Inlet (<i>Sooke Basin, Vancouver, BC</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48

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 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
Santa Barbara smoked salmon, whipped tarragon sour cream, farm egg, pickled onion, trout caviar, kettle chips	26

premieres

Soup: mushroom velouté, crème fraîche, Perigord truffle oil, chives	12
Sonoma garden lettuce salad, za'atar vinaigrette, Persian cucumber, Cara Cara oranges, sunflower seeds, Essex feta	16.5
Mixed heirloom chicory salad, spring onion ranch dressing, marinated baby beets, crispy tortilla, Manchego	17
Chilled snap pea salad, house labneh, local strawberries, mint, pistachio dukkah	19
Kombu cured hamachi, tangelo, avosabi, sesame, charred spring onion, serranos, trout caviar	25
Sirloin beef tartare, Calabrian chili mayo, fried rosemary, waffle chips, lemon, Mezzo Secco	24
Plancha! Monterey Bay calamari, Oaxacan mole, shell beans, cilantro-lime mayo, totopos	21

main features

Provençale-style white seabass, artichokes à la barigoule, white beans, basil, Picholine olives, aioli	44
Fresh pappardelle pasta, fava bean pesto, Sierra morels, Meyer lemon, chili, Reggiano, breadcrumbs	34
Acquerello risotto galettes, English pea purée, baby turnips, shaved zucchini, salsa verde	30
Sambar masala sesame fried chicken, marinated chickpea salad, roasted cauliflower, toum, spiced honey	36
Five-spice duck breast, Moroccan braised broccoli rabe, plumped apricots, wilted Treviso, quacklins	44
Grilled tabil-spiced heritage pork chop, Umbrian farro, leeks, grilled radicchio, black olive sauce	42
Grilled Akaushi Wagyu bavette, Durst Farms asparagus, roasted fingerlings, sauce gribiche	46
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	88

Fried anchovy-stuffed green olives, lemon 7.5
Ibérico pork chicharrónes, harissa spice, lime, sea salt 7.5

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

Film: 'That's Dancing', 1985

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.

