

foreigncinema

monday, april 20, 2026

oysters*

	EACH		HALF		DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Glacier Bay (<i>Miramichi Bay, NB</i>)	4.5	/	27	/	54
Loving Cup (<i>Hungars Creek, VA</i>)	4.5	/	27	/	54
Misty Point (<i>Chesapeake Bay, VA</i>)	4	/	24	/	48
Pickering Pass (<i>Puget Sound, WA</i>)	4	/	24	/	48
Riptide (<i>Westport, MA</i>)	4.5	/	27	/	54
Royal Miyagi (<i>Baynes Sound, BC</i>)	4	/	24	/	48
Sea Inlet (<i>Sooke Basin, Vancouver, BC</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 baked goat cheese, lavender, local strawberries, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, crème fraîche, Persian cucumber, dill dressing, frisée	26

premieres

Soup: green zucchini and leek velouté, labneh, mint	12
Sonoma garden lettuce salad, Moro blood orange, citrus vinaigrette, crispy quinoa, ricotta salata	16.5
Heirloom chicory salad, Dijon dressing, garlic croutons, baby beets, radishes, Manchego	17
Fresh pulled mozzarella, house-cured pancetta, roasted sweet red peppers, Niçoise olive, E.V. oil	19
Bluefin tuna carpaccio, white shoyu ponzu, avocado mousse, truffle, trout roe, red shiso	25
Sirloin beef tartare, horseradish cream, shallot, parsley, capers, fried rosemary, gaufrettes	24
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shell beans, aioli, totopos	21

main features

Fort Bragg petrale sole, little turnips, roasted fingerlings, zucchini ribbons, picholine tapenade, gastrique	44
Homemade tagliatelle pasta, slivered asparagus, wild mushroom, chili flakes, fresh basil, Parmesan	34
April Thai coconut curry, snap peas, favas, Yukons, chilis, ginger basmati rice, avocado, cilantro, pad pad	30
Madras curry sesame fried chicken, hummus, Moroccan spiced baby carrots & Romanesco, kishmish	36
Five-spice duck breast, English pea purée, red endive, cara cara, hazelnuts, quacklins, orange essence	44
Grilled tabil-scented heritage pork chop, soft greens polenta, grilled Treviso, roasted pears, sauce verte	42
Grilled Akaushi Wagyu bavette, Italian white beans, baby artichokes, arugula, breadcrumb-herb salsa	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 & 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

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.

