

foreigncinema

friday, may 8th, 2026

oysters*

| | EACH | | HALF | | DOZEN |
|---|------|---|------|---|-------|
| Blue Devil (<i>Baja, MX</i>) | 4.5 | / | 27 | / | 54 |
| Dukes of Topsail (<i>Topsail Sound, NC</i>) | 4 | / | 24 | / | 48 |
| Hog Island Sweets (<i>Point Reyes, CA</i>) | 4.5 | / | 27 | / | 54 |
| Marin Miyagi (<i>Tomales Bay, CA</i>) | 4 | / | 24 | / | 48 |
| Royal Miyagi (<i>Baynes Sound, BC</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 |
| Skookum (<i>Little Skookum Inlet, WA</i>) | 4 | / | 24 | / | 48 |
| Totten Inlet (<i>South Puget Sound, WA</i>) | 4 | / | 24 | / | 48 |

Razor Clams (*Nantucket, MA*) * 6 / 36 / 72

served ceviche style with sangre de tigre, cucumber, trout roe

shellfish*

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|---|--------|---|----------|
| | 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

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| Mediterranean mixed olives | 7.5 |
| Lavender baked goat cheese, radicchio, apricot chutney, crudité, rose endive, crostini | 23 |
| Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickled vegetables | 24 |
| Santa Barbara smoked salmon, farm egg, trout caviar, Full Belly Farm walnuts, crème fraîche, frisée, pickled onion | 26 |

premieres

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| Purée of king leek soup, Meyer lemon, crème fraîche, chive oil | 12 |
| Sonoma baby lettuces, yellow peaches, Essex feta, puffed farro, tarragon vinaigrette | 16.5 |
| Cara Cara, blood orange, chicory salad, shaved fennel, Brabander, croutons, green goddess | 17 |
| House-cured bresaola, St. Stephen's triple cream, Bing cherries, cocoa nibs, Aleppo | 22 |
| Local halibut tostada, snap peas, avosabi, toasted sesame, house sriracha, pickled onion, blue corn tortilla | 25 |
| Sirloin beef carpaccio, fried artichokes, bagna càuda, Meyer lemon, arugula, Reggiano Parmigiano | 23 |
| Plancha! Monterey Bay calamari, robust Oaxacan mole rojo, chickpeas, cilantro-lime mayo | 24 |

main features

| | |
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| Local wild king salmon cooked in a fig leaf, English pea purée, fingerlings, endive, fig-hazelnut aillade, Tokyo turnips | 44 |
| Hand rolled trofie pasta, Sierra morels, fava bean pesto, zucchini, breadcrumbs, fresh ricotta | 34 |
| May vegetable biryani: fragrant basmati, cauliflower, Yukons, baby carrots, garam masala, crispy shallots, toum | 30 |
| Madras curry sesame fried chicken, French caviar lentils, marinated baby beets, red chermoula, ras el hanout honey | 34 |
| Five-spice scented duck breast, Frog Hollow apricots, shell beans, escarole, quacklins, Cassis butter, duck jus | 44 |
| Grilled Tunisian spiced heritage pork chop, herbed spätzle, green garlic, pickled ramps, charred lemon | 45 |
| Grilled Akaushi Wagyu bavette, Durst Farms asparagus, Italian beans, breadcrumb-herb salsa, horseradish, beef jus | 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 & Castelvetrano olive focaccia, extra virgin olive oil 6.5

Warm Edible Schoolyard bread, our cultured butter, flaky sea salt 5.5

Film: 'Gentlemen Prefer Blondes', 1953, 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.