

foreigncinema

tuesday, may 12th, 2026

oysters*

	EACH		HALF		DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Birch Point (<i>Dyer Bay, Steuben, ME</i>)	4	/	24	/	48
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Dukes of Topsail (<i>Topsail Sound, N.C.</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Royal Miyagi (<i>Baynes Sound, BC</i>)	4	/	24	/	48
Sea Cup (<i>Baja, MX</i>)	4.5	/	27	/	54
Totten Inlet (<i>South Puget Sound, 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
Lavender baked goat cheese, radicchio, huckleberries, crudité, rose endive, crostini	23
Dungeness crab brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickled vegetables	27
Santa Barbara smoked salmon, farm egg, moro blood orange, crème fraîche, frisée, kettle chips	26

premieres

Soup: Meyer lemon brodo, chicken stock, fregola, chives	12
Sonoma garden lettuce salad, sherry-honey vinaigrette, local strawberries, pepitas, ricotta salata	16.5
Heirloom chicory salad, kumquat dressing, marinated little beets, radishes, crispy tortilla, Manchego	17
Fresh pulled mozzarella, house-cured bresaola, basil pistou, bell peppers, cocoa nibs, Aleppo	22
Local halibut crudo, nectarine jus, avocado mousse, trout caviar, Serranos, sliced radishes, cilantro oil	25
Sirloin beef carpaccio, fried artichokes, bagna càuda mayo, preserved lemon, arugula, Parmesan	23
Grilled Monterey Bay calamari, chermoula, aioli, chili oil, breadcrumbs, cilantro	24

main features

Local wild king salmon in a fig leaf, English pea purée, fingerlings, fig-hazelnut aillade, Tokyo turnips	44
House tagliatelle, Sierra morels, zucchini, squash blossom, fresh basil, breadcrumbs, Pecorino	34
Spring vegetable biryani: fragrant basmati, fava beans, snap peas, cauliflower, garam masala, crispy shallots, labneh, tour	30
Madras curry sesame fried chicken, hummus, Persian cucumber salad, sumac, mint, Essex feta, spiced honey	34
Five-spice scented duck breast, Italian white beans, Bing cherries, Treviso, quacklins, Cassis butter	44
Grilled Tunisian spiced heritage pork chop, herbed spätzle, green garlic, roasted carrots, stone fruit chutney	45
Grilled Akaushi Wagyu bavette, gribiche sauce, Delta asparagus, fried russet, Cabernet 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 & Castelvetro olive focaccia, extra virgin olive oil 6.5

Warm Acme levain bread, our cultured butter, flaky sea salt 5

Film: 'Gentlemen Prefer Blondes', 1953

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.