

foreigncinema

tuesday, june 2nd, 2026

oysters*

	EACH		HALF		DOZEN
Blue Devil (<i>Bahia de San Quintin, Baja, MX</i>)	4.5	/	27	/	54
Dukes of Topsail (<i>Topsail, NC</i>)	4	/	24	/	48
Royal Miyagi (<i>Sunshine Coast, BC</i>)	4	/	24	/	48
Sea Cup (<i>Bahia de San Quintin, Baja, MX</i>)	4.5	/	27	/	54
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48
Steamboat (<i>Washington</i>)	4.5	/	27	/	54
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*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
	HALF		WHOLE
Lobster (<i>Maine</i>)	45	/	90
Dungeness Crab (<i>Washington</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. <i>house made potato chips, crème fraîche</i>	83

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, fig leaf, yellow peaches, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, tarragon crema, pickled onions, farm egg, ruby grapefruit, kettle chips	26

premieres

Soup: roasted carrot-lentil, crème fraîche, tabil oil	12
Sonoma garden lettuces, truffle beet purée, Chardonnay vinaigrette, marinated baby beets, pepitas, ricotta salata	16.5
Heirloom chicory salad, lemon-anchovy dressing, garlic croutons, radishes, Parmesan	17
Fried baby artichokes, basil toum, Meyer lemon relish, chives	19
Local wild king salmon sashimi, citrus ponzu, ginger, avosabi, umami reduction, trout roe, red shiso	25
Parisian style beef sirloin tartare, parsley, capers, shallots, tartare dressing, fresh horseradish, chervil, waffle chips	23
Grilled Monterey Bay calamari, Oaxacan mole rojo, charred pineapple, sauce verte, tortilla whiskers	24

main features

Seared Maine sea scallops, cauliflower soubise, Blue Lake beans, Cara Cara oranges, almond salsa rustica	44
Handmade cavatelli pasta, lamb-fennel sausage, fava beans, Sierra morels, Calabrian chili, breadcrumbs, Pecorino	34
Soft greens polenta, spinach essence, Tokyo turnips, zucchini, squash blossom, 62° farm egg, pommes frites	30
Herbes de Provence roasted ½ chicken, fresh dill fingerling potato salad, Dijon, spring onion, spiced honey	35
Five-spice duck breast, Italian white bean, baby carrots glacées, endive, quaklins, toasted hazelnuts, huckleberry jus	45
Grilled Tunisian-spiced heritage pork chop, Brentwood corn, snap peas, Kenya butter, grilled apricots, balsamic	44
Grilled Akaushi Wagyu bavette, Delta asparagus, duck fat crispy russets, black garlic aioli, cabernet jus, cress	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 focaccia, extra virgin olive oil 6.5
Warm Acme levain bread, our cultured butter, flaky sea salt 5

Film: 'Fantastic Mr. Fox', 2009

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.