

foreigncinema

monday, june 8th, 2026

oysters*

	EACH		HALF		DOZEN
Birch Point (<i>Stueben, ME</i>)	4	/	24	/	48
Blue Devil (<i>Bahia de San Quintin, Baja, MX</i>)	4.5	/	27	/	54
Misty Point (<i>Chesapeake Bay, VA</i>)	4.5	/	27	/	54
Royal Miyagi (<i>Sunshine Coast, BC</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B. CN</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>Puget Sound, WA</i>)	4.5	/	27	/	54
Razor Clams (<i>Nantucket, MA</i>) *	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

caviar

Tsar Nicoulai Estate .5 oz.	59
<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, 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, dill crema, pickled onions, farm egg, ruby grapefruits, kettle chips	26
Mission fig toast, cardamon ricotta, crispy prosciutto, mint, saba, Bernal bakery seeded loaf	22

premieres

Soup: Summer squash veloute, crème fraiche, pine nuts, tabil oil	12
Sonoma baby lettuce, za'atar vinaigrette, lemon cucumber, Nicoise olive, Essex feta, pepitas(mint secret)	16.5
June chicory salad, lemon anchovy dressing, radishes, crispy tortilla, Manchego shower	17
Fragrant Galia melons, house-cured duck prosciutto, cocoa nib, basil oil, flowers	20
Local wild king salmon sashimi, sugar snap peas, basil pistou, umami sauce, avocado, toasted sesame	25
Beef sirloin tartare, whipped tonnato sauce, fried capers, preserved lemon, arugula, house flatbread	23
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, marjoram aioli, totopos, lime cilantro	24

main features

Seared Maine sea scallops, cauliflower soubise, summer beans, serpentine cucumber, shaved radishes, citrus beurre blanc	44
Handmade cavatelli pasta, lamb-fennel sausage, English peas, Sierra morels, Calabrian chile, breadcrumbs, Pecorino	34
Soft greens polenta, green garlic, Tokyo turnips, baby carrots, spring zucchini, 62° farm egg, wispy chips	30
Poulet frites! herbes de Provence roasted ½ chicken, Chipperbec French fries, dijonnaise, toum, chicken jus	35
Five-spice duck breast, roasted garlic hash potatoes, Bing cherries, endives, quacklings butter, hazelnuts, cassis	45
Grilled Tunisian-spiced heritage pork chop, Italian white beans, Treviso, grilled apricots, squash blossom salsa verde	44
Grilled Akaushi Wagyu bavette, Brentwood white corn, romano beans, blistered shishitos, Argentine salsa, 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: 'Clueless', 1995

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.