

foreigncinema

tuesday, june 23, 2026

oysters*

	EACH		HALF		DOZEN
Birch Point (<i>Dyer Bay, ME</i>)	4	/	24	/	48
Blue Devil (<i>Baja, MX</i>)	4	/	24	/	48
Royal Miyagi (<i>Sunshine Coast, BC</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/	24	/	48
Samish Pearl (<i>Samish Bay, WA</i>)	4	/	24	/	48
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 (*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, radicchio, blueberries, 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, marinated baby beets, toasted pecans, frisée, farm egg, trout roe	26
Full Belly Farm Goddess melons, fresh pulled mozzarella, house-cured duck prosciutto, basil	20

premieres

Soup: Curry carrot velouté, crème fraîche, tabil oil	12
Sonoma baby lettuce salad, Riesling vinaigrette, local strawberries, sunflower seeds, Dutch gouda	16.5
June chicory salad, lemon-anchovy vinaigrette, Romano beans, garlic croutons, radish, Piave	17
Heirloom cucumbers, house labneh, za'atar vinaigrette, pickled onions, mint	20
Local halibut ceviche, watermelon aguachile, avocado, habanero, spring onions, jicama, cilantro, taro chips	25
Beef sirloin carpaccio, balsamic mayo, arugula, fried capers, waffle chips, Parmigiano Reggiano	23
Plancha! Monterey Bay calamari, Oaxacan mole, cranberry beans, aioli, totopos	26

main features

Persian spiced ahi tuna seared rare, cauliflower soubise, blistered shishitos, figs, pole beans, salsa verde	44
Cacio e pepe: handmade tagliatelle pasta, Brentwood corn, Sierra morels, black pepper, ricotta, breadcrumbs, Pecorino	34
Summer Paella: forbidden black rice, Tokyo turnips, English peas, patty pan squash, pimentón toum	30
Madras curry sesame fried chicken, hummus, Moroccan spiced baby carrots, kishmish, mint	35
Five-spice duck breast, beluga lentils, endives salad, roasted Bing cherries, quacklins, hazelnuts, Cassis	45
Grilled Tunisian-spiced heritage pork chop, warm panzanella, spring onions, field greens, grilled apricots, Kenya butter	44
Grilled Akaushi Wagyu bavette, Italian white beans, grilled broccoli rabe, bagna càuda, Cabernet jus, lemon	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: 'Down With Love', 2003

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.