

foreigncinema

sunday, july 12th, 2026

oysters*

	EACH		HALF		DOZEN
Island Creek <i>(MAs)</i>	4	/	24	/	48
Koronda <i>(Totten Inlet, WA)</i>	4	/	24	/	48
Royal Miyagi <i>(Baynes Sound, B.C.)</i>	4	/	24	/	48
Riptide <i>(Westport River, MA)</i>	4	/	24	/	48
Saint Simon <i>(Saint Simon Bay, N.B. CN)</i>	4	/	24	/	48
Shigoku <i>(Willapa Bay, WA)</i>	4.5	/	27	/	54
Shio Tang <i>(Skagit Bay, WA)</i>	4.5	/	27	/	54
Standish Shore <i>(Duxbury Bay, MA)</i>	4.5	/	27	/	54
Steamboat <i>(Puget Sound, WA)</i>	4.5	/	27	/	54

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
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

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on a radicchio, with plum, nectarine, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickles	25
Santa Barbara smoked salmon, garden cucumbers, farm egg, pickled onions, shiso, fresh dill vinaigrette	26

premieres

Creamy potato soup with lemon agrumato, parsley	12
Sonoma baby lettuces, Frog Hollow peaches, puffed farro, ricotta salata, red wine vinaigrette	16.5
Harissa roasted baby carrots, house labneh, salsa macha, radish, Essex feta, mint	18
Yellowtail jack crudo, Full Belly Farm melon, aguachile, serranos, Brokaw avocado, trout roe	26
Beef sirloin tartare, tonnato sauce, fried capers, shallot, parsley, waffle chips	24
Broccoli di ciccio tempura, anchovy mayo, togarashi, fresh basil	16

main features

Pacific caught local halibut Milanese, English pea purée, Romanos, sungold tomato salsa, shaved summer squash	44
Pappardelle pasta, Mt. Shasta morels, squash blossoms, fresh burrata, Meyer lemon, garlic, Fresno chili	34
Summer Paella: forbidden black rice, snap peas, little turnips, favas, soffritto, pimentón toum	30
Madras curry-sesame fried chicken, Moroccan spiced yellow & green beans, hummus, kishmish, spiced honey	33
Five-spice duck breast, Italian white beans, roasted Bing cherries, endive, rich duck liver toast	45
Brined heritage pork chop, sweet corn succotash, zucchini, slivered shishitos, Calabrian chili butter	44
Grilled Akaushi Wagyu bavette, gypsy peppers, breadcrumb-herb salsa, shelling beans, grilled Treviso	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 focaccia, extra virgin olive oil	6.5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt	5.5

Film: 'Bringing Up Baby', Katharine Hepburn & Cary Grant, 1938

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.