

foreigncinema

monday, july 13th, 2026

oysters*

	EACH		HALF		DOZEN
Island Creek (<i>Duxbury, MA</i>)	4	/	24	/	48
Koronda (<i>Totten Inlet, WA</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
	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

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on a radicchio, with plum, nectarine, crudité, rose endive, crostini	23
Santa Barbara smoked salmon, marinated baby beets, dill crema, pickled onion, frisée, crostini	25

premieres

Soup: anchiote chicken, tomatillo, radishes, avocado, cilantro, tortilla	12
Castelfranco salad, Frog Hollow peaches, puffed farro, ricotta salata, red wine vinaigrette, saba	16.5
Harissa roasted baby carrots, house labneh, salsa macha, radish, Essex feta, mint	18
Local halibut crudo, Full Belly Farm melon, aguachile, jalapeño, Brokaw avocado, trout roe, red shiso	26
Chilled summer corn custard, charred corn, bell pepper relish, zucchini, cilantro oil, chives	25
Beef sirloin carpaccio, horseradish cream, fried capers & rosemary, waffle chips, Manchego, chervil	24
Grilled Monterey Bay calamari, Oaxacan mole, shell bean, cilantro-lime mayo, crispy tortillas	24

main features

Persian spiced ahi tuna seared rare, Romano beans, sungold tomato, cucumber, Sonoma lettuce, Niçoise olivada, aioli	44
House cavatelli, broccoli rabe, garlic, Meyer lemon, chili flakes, breadcrumbs, Pecorino	34
Summer Paella: forbidden black rice, snap peas, little turnips, favas, soffritto, pimentón toum	30
Madras curry-sesame fried chicken, marinated chickpea salad, cucumbers raita, kishmish, ras honey	33
Five-spice duck breast, Sierra morel spoonbread, endive salad, Bing cherries, hazelnuts, rich duck liver toast	45
Brined heritage pork chop, sweet corn succotash, sweet 100s, zucchini, slivered shishitos, Calabrian chili butter	44
Grilled Akaushi Wagyu bavette, Italian white beans, heirloom tomatoes, pole beans, salsa verde, 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: '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.