

foreigncinema

wednesday, july 15th, 2026

oysters*

	EACH		HALF		DOZEN
Island Creek (<i>Duxbury, MA</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

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	ROYALE 95	/	IMPERIAL 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 fig leaf, local pine berries, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickles	25
Santa Barbara smoked salmon, marinated baby beets, dill crema, pickled onion, frisée, crostini	25

premieres

Tortilla soup: tomatillo, achiote chicken, radishes, avocado, cilantro, tortilla strips	12
Castelfranco radicchio salad, Frog Hollow peaches, puffed farro, ricotta salata, saba	16.5
Harissa roasted baby carrots, house labneh, salsa macha, mint, radish, Essex feta	18
Local halibut crudo, sungold tomatoes, basil pistou, Meyer lemon, fried almonds	26
Heirloom tomatoes, house-cured anchovies, breadcrumbs, saba, tabil oil	18
Beef sirloin carpaccio, horseradish cream, fried capers & rosemary, gaufrettes, Manchego	24
Grilled Monterey Bay calamari, sweet white corn, pickled spring onion, zhoug	24

main features

Persian spiced ahi tuna seared rare, Romano beans, lemon cucumbers, baby lettuces, Niçoise olivada, aioli	44
Hand rolled cavatelli, sweet 100 tomatoes, summer squash, Calabrian chili butter, ricotta salata	34
Summer Paella: forbidden black rice, snap peas, little turnips, favas, soffritto, pimentón toum	30
Madras curry-sesame fried chicken, marinated chickpea salad, cucumber 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, Italian white beans, Blue Lake beans, grilled Treviso, bagna càuda	44
Grilled Akaushi Wagyu bavette, blistered shishitos, spanish onions, mojo verde, avocado salsa verde	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.