

# foreigncinema

friday, july 17th, 2026

oysters\*

| OYSTERS*                                         | EACH |   | HALF |   | DOZEN |
|--------------------------------------------------|------|---|------|---|-------|
| Blue Devil ( <i>Baja, MX</i> )                   | 4.5  | / | 27   | / | 54    |
| Ichiban ( <i>Skagit Bay, WA</i> )                | 4.5  | / | 27   | / | 54    |
| Island Creek ( <i>Duxbury, MA</i> )              | 4    | / | 24   | / | 48    |
| Marin Miyagi ( <i>Tomales Bay, CA</i> )          | 4    | / | 24   | / | 48    |
| Riptide ( <i>Westport River, MA</i> )            | 4    | / | 24   | / | 48    |
| Royal Miyagi ( <i>Baynes Sound, B.C., CN</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    |

Razor Clams (*Nantucket, MA*)\* 6 / 36 / 72

*served ceviche style with sangre de tigre, cucumber, trout roe*

# shellfish\*

|                                               |              |   |                 |
|-----------------------------------------------|--------------|---|-----------------|
| White Prawn Cocktail ( <i>Sea of Cortez</i> ) | FOUR<br>16   | / | EIGHT<br>32     |
| Lobster ( <i>Maine</i> )                      | HALF<br>45   | / | WHOLE<br>90     |
| Dungeness Crab ( <i>Washington</i> )          | 40           | / | 80              |
| Plateaux de Fruits de Mer                     | ROYALE<br>95 | / | IMPERIAL<br>195 |

caviar

|                                    |    |
|------------------------------------|----|
| Tsar Nicoulai Estate .5 oz.        | 59 |
| Tsar Nicoulai Golden Osetra .5 oz. | 83 |

band cut potato chips, crème fraîche

*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

|                                                                                                     |      |
|-----------------------------------------------------------------------------------------------------|------|
| Aromatic Meyer lemon soup with crème fraîche, toasted pinenuts, chives                              | 12   |
| Castelfranco radicchio salad, Frog Hollow peaches, puffed farro, ricotta salata                     | 16.5 |
| Galia melon, harissa roasted carrots, salsa macha, mint, radish, Essex feta, fresh labneh           | 18   |
| Local halibut sashimi, sungold tomatoes, basil pistou, Meyer lemon, fried almonds                   | 26   |
| July heirloom tomatoes, house-cured local anchovies, breadcrumbs, saba, Tunisian spiced oil         | 18   |
| Beef sirloin carpaccio, horseradish cream, fried capers & rosemary, gaufrettes, Pecorino Gregoriano | 24   |
| Grilled Monterey Bay calamari, sweet white corn, pickled spring onion, zhoug                        | 24   |

# main features

|                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------|----|
| Pacific tuna seared rare, Persian spices, Romano beans, Niçoise olivada, aioli, lemon cucumbers, lettuces        | 44 |
| Hand rolled cavatelli, sweet 100 tomatoes, fresh ricotta, summer squash, oregano, Calabrian chili                | 34 |
| Summer Paella: forbidden black rice, snap peas, little turnips, favas, soffritto, pimentón scented toum          | 30 |
| Madras curry-sesame fried chicken, marinated chickpeas, peppers, cucumbers, raita, kishmish, ras el hanout 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, bagna càuda, Blue Lake beans, grilled Treviso, au jus            | 44 |
| Grilled Akaushi Wagyu bavette, blistered shishitos, avocado salsa, Spanish onions, mojo verde, Cabernet-beef jus | 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 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.*