

foreigncinema

monday, july 20th, 2026

oysters*

	EACH		HALF		DOZEN
Island Creek <i>(Duxbury, MA)</i>	4	/	24	/	48
Marin Miyagi <i>(Tomales Bay, CA)</i>	4	/	24	/	48
Pacific Gold <i>(Morro Bay, CA)</i>	4	/	24	/	48
Riptide <i>(Westport River, MA)</i>	4	/	24	/	48
Royal Miyagi <i>(Baynes Sound, B.C.)</i>	4	/	24	/	48
Saint Simon <i>(Saint Simon Bay, N.B., CN)</i>	4	/	24	/	48

Razor Clams <i>(Nantucket, MA)*</i>	6	/	36	/	72
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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>hand cut 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, Niçoise olivada, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickles	25
Santa Barbara smoked salmon, crème fraîche, farm egg, pickled onion, gaufrettes, cress	25

premieres

Soup: Brentwood corn velouté, spiced crema, chive oil	12
Sonoma baby lettuce salad, local strawberries, Chardonnay vinaigrette, toasted hazelnuts, Brabander	16.5
Heirloom tomato salad, house pulled mozzarella, balsamic glaze, fresh basil	18
Local halibut sashimi, ponzu, avosabi, serrano, trout roe, spring onion, cilantro	26
Charentais melon, San Daniele prosciutto, mint, salsa macha, olio verde	18
Beef sirloin carpaccio, marinated zucchini, chili, lemon, breadcrumbs, Parmesan	24
Plancha! Monterey Bay calamari, Oaxacan mole, shelling beans, aioli, totopos	24

main features

Ft. Bragg petrale sole à la Grenobloise, Romano beans, crispy russets, brown butter, croutons, capers, parsley, lemon	44
Hand rolled cavatelli, cherry tomatoes, snap peas, Meyer lemon, chili flake, breadcrumbs, Pecorino	34
Summer Paella: forbidden black rice, summer squash, little turnips, favas, soffritto, pimentón scented toum	30
Za'atar scented roasted half chicken, hummus, harissa baby carrots, cucumber raita, jus	33
Five-spice duck breast, Italian white beans, Castelfranco, yellow peaches, almonds, rich duck liver toast	45
Brined heritage pork chop, Sardinian fregola, blistered shishito, Blue Lake beans, salsa verde	44
"Steak frites" grilled Akaushi Wagyu bavette, hand cut fries, sauce béarnaise, frisée, cabernet 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 & Castelvetrano 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.