

foreigncinema

wednesday, july 22nd, 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., CN)</i>	4	/	24	/	48
Saint Simon <i>(Saint Simon Bay, N.B., CN)</i>	4	/	24	/	48

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

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

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

hand 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, 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, marinated beets, farm egg, gaufrettes, cress	25

premieres

Soup: Brentwood corn gazpacho, spiced pepitas, chili oil	12
July chicories, shaved summer squash, mint, mizuna, toasted hazelnuts, Manchego	16.5
Heirloom tomatoes & cucumbers, house-cured duck prosciutto, dukkha, garlic croutons	20
Fragrant Galia melon, fresh pulled straciatella, balsamic glaze, fresh basil	18
Local halibut crudo, Bing cherry, sumac, Fresno chili, Meyer lemon, radish	26
Beef sirloin tartare, anchovy-lemon mayo, Dijon, chervil, cured egg yolk, black pepper crostini	24
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, aioli, totopos	24

main features

Ft. Bragg petrale sole, sweet tiny tomatoes, herbed spätzle, Blue Lake beans, zhoug, gastrique	44
Hand rolled potato gnocchi, Sierra morels, summer squash, Meyer lemon, breadcrumbs, Pecorino	34
Summer Paella: forbidden black rice, crostata squash, little turnips, favas, soffritto, pimentón scented toum	30
Harissa-lime roasted half chicken, Brentwood corn, blistered shishitos, charred nectarines, Argentine salsa	33
Crispy duck leg confit, five-spice duck breast, duck fat potatoes, Romano beans, blackberry mostarda	45
Brined heritage pork chop, Calabrian chili snap peas, Sardinian fregola, arugula, salsa verde	44
Grilled Akaushi Wagyu bavette, cranberry beans, gypsy peppers, sungold tomatoes, salsa macha	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

Cherry tomato & garam masala focaccia, extra virgin olive oil 6.5

Warm Acme levain bread, our cultured butter, flaky sea salt 5

Film: 'Romancing the Stone', 1984

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.