

foreigncinema

friday, july 24, 2026

oysters*

OYSTERS*	EACH		HALF		DOZEN
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</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>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

Razor Clams (*Nantucket, MA*)*

Razor Clams (<i>Nantucket, MA</i>)*	6	/	36	/	72
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served ceviche style with sangre de tigre, cucumber, trout roe

shellfish*

White Prawn Cocktail (<i>Sea of Cortez</i>)	FOUR 16	/	EIGHT 32
Lobster (<i>Maine</i>)	HALF 45	/	WHOLE 90
Dungeness Crab (<i>Washington</i>)	40	/	80

Plateaux de Fruits de Mer

	ROYALE	IMPERIAL
Plateaux de Fruits de Mer	95	/ 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
Duck charcuterie: duck breast prosciutto, rillettes, rich liver mousse, peach preserves, grilled bread	26

premieres

Soup: chilled Brentwood corn "gazpacho", tomato-zucchini relish	12
July chicories, shaved summer squash, mint, mizuna, toasted hazelnuts, Pecorino	16.5
Heirloom tomatoes & garden cucumbers, Egyptian dukkha, garlic croutons	19
Sonoma Galia melon, fresh mozzarella straciatella, balsamic glaze, basil	18
Local halibut crudo, Bing cherry, sumac, Fresno chili, Meyer lemon, radish	26
Beef sirloin tartare, Caesar dressing, Dijon, chervil, cured egg yolk, black pepper crostini	24
Green coconut curry with Monterey Bay calamari, Manila clams, mussels, angel hair potatoes	26
Fried San Francisco anchovies, smoked tomato aioli, lemon	19

main features

Fort Bragg petrale sole, sweet 100 tomatoes, herbed spätzle, Blue Lake beans, beurre blanc, fried garlic	44
Hand rolled potato gnocchi, Sierra morels, summer squash, Meyer lemon, breadcrumbs, Piave shower	34
Summer Paella: forbidden black rice, favas, soffritto, crostata squash, little turnips, pimentón scented toun	30
Harissa-lime roasted half chicken, Brentwood corn, blistered shishitos, charred nectarines, chimichurri	33
Crisp duck leg confit, five-spice duck breast, duck fat potatoes, Romano beans, mixed blackberry mostarda	45
Brined heritage pork chop, Calabrian chili snap peas, Sardinian fregola, arugula, tarragon butter	44
Grilled Akaushi Wagyu bavette, sungold tomatoes, salsa macha, Italian white beans, gypsy peppers	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 Edible Schoolyard bread, our cultured butter, flaky sea salt	5.5

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.