

foreigncinema

monday, july 27, 2026

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
Riptide (<i>Westport River, MA</i>)	4	/	24	/	48
Sea Cup (<i>Stono River, SC</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
Steamboat (<i>Washington</i>)	4.5	/	27	/	54
Razor Clams (<i>Nantucket, MA</i>) *	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
	ROYALE		IMPERIAL
Plateaux de Fruits de Mer	95	/	195

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, mixed olives, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickles	25
Santa Barbara smoked salmon, dill crème fraîche, egg salad crostini, pickled onion, black pepper, cress	25

premieres

Chilled tomato soup, tabil crema, basil oil	12
Castelfranco radicchio salad, lemon-anchovy vinaigrette, garlic, tortilla crisps, Manchego	16.5
Heirloom cucumber & sweet 100 tomato salad, red onion, house labneh, mint, za'atar vinaigrette	19
Charantais melon, fresh mozzarella straciatella, saba, basil, pistachio dukkah	18
Ahi tuna crudo, yuzu jus, avocado, serrano, pickled ginger, Meyer lemon, trout roe, red shiso	26
Beef sirloin carpaccio, sauce gribiche, fried capers, gaufrettes, chervil, mezzo secco	24
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, cilantro-lime mayo, totopos	26

main features

Grilled pacific swordfish, almond romesco, romano beans, sungold tomatoes, oilvada, aioli	44
Hand rolled cavatelli, Sierra morels, summer squash, Meyer lemon, breadcrumbs, Piave shower	34
Summer Paella: forbidden black rice, English peas, soffritto, crostata squash, little turnips, pimentón scented toum	30
Harissa-lime roasted half chicken, hummus, roasted baby carrots, nectarine chutney, chimichurri	35
Five-spice duck breast, Italian white beans, warm chicory salad, blackberries, quacklins, rich duck liver toast	45
Brined heritage pork chop, sautéed Brentwood white corn, spring onions, gypsy peppers, Kenya butter	44
Grilled Akaushi Wagyu bavette, fried russets, heirloom tomato, horseradish cream, 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

Cherry tomato & ras el hanout 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.