foreigncinema

tuesday, july 28, 2026

oysters*

	EACH	HALF	DOZEN
Birch Point *(Dyer Bay, ME)*	4.5	27	54
Blue Devil (*Baja, MX*)	4.5	27	54
Riptide *(Westport River, MA)*	4	24	48
Saint Simon *(Saint Simon Bay, N.B. CN)*	4	24	48
Sea Cup *(Stono River, SC)*	4	24	48
Shigoku *(Willapa Bay, WA)*	4.5	27	54
Shio Tang *(Skagit Bay, WA)*	4.5	27	54
Steamboat *(Totten Inlet, WA)*	4.5	27	54
Razor Clams *(Nantucket, MA)**	6	36	72

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

shellfish*

	FOUR	EIGHT
White Prawn Cocktail *(Sea of Cortez)*	16	32
	HALF	**WHOLE**
Lobster *(Maine)*	45	90
Dungeness Crab *(Washington)*	40	80
	ROYALE	**IMPERIAL**
Plateaux de Fruits de Mer	95	195

caviar

Tsar Nicoulai Estate .5 oz.
Tsar Nicoulai Golden Osetra .5 oz.
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, 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, dukkah	19
Charentais melon, fresh mozzarella stracciatella, saba, basil pistou, cocoa nibs	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, olivada, aioli	44
Hand rolled cavatelli, chanterelle mushrooms, summer squash, garlic, herbs, toasted hazelnuts, Piave	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, almonds	45
Brined heritage pork chop, sautéed Brentwood white corn, spring onions, gypsy peppers, Kenya butter, morel jus	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.