

foreigncinema

thursday, july 30, 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
Riptide (<i>Westport River, MA</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B. CN</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>Totten Inlet, WA</i>)	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 (<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>band 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 varieties, 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	25
William's pâté en croûte, duck liver, pork, octopus, Bing cherry, cornichon, Dijon mustard, field greens	24

premieres

Gazpacho! Chilled heirloom tomato, garden cucumber, spring onion, Tunisian spices	12
Castelfranco radicchio salad, Frog Hollow nectarines, za'atar vinaigrette, serpentine cucumber, Essex feta	16.5
Summer tomato crostini, whipped ricotta, basil pistou, house-cured local anchovies	19
Charentais & Galia melons, fresh pulled mozzarella stracciatella, saba, cocoa nibs	18
Bluefin tuna tostadas, Fresno chili hot sauce, trout roe, avocado mousse, cucumber, blue corn tortillas	26
Beef sirloin carpaccio, sauce gribiche, fried capers, gaufrettes, chervil, Mezzo Secco	24
Plancha! Monterey Bay calamari, Oaxacan mole, shelling beans, cilantro-lime mayo, topos	25

main features

Pacific swordfish, sungold tomatoes, olivada, almond romesco, Romano beans, aioli	44
English pea caramelle pasta, chanterelle mushrooms, summer squash, garlic, herbs, toasted hazelnuts, Piave	34
Summer Paella: forbidden black rice, snap peas, soffritto, crostata squash, little turnips, pimentón scented toun	30
Harissa-lime roasted half chicken, hummus, chimichurri, roasted baby carrots, pineapple chutney	35
Five-spice duck breast, Italian white beans, warm chicory salad, blackberries, Cassis butter, almonds	45
Brined heritage pork chop, creamed Brentwood white corn, spring onions, gypsy peppers, Kenya butter	44
Grilled Akaushi Wagyu bavette, fried russets, blistered shishitos, horseradish cream, sweet 100 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.*