

foreigncinema

tuesday, august 4th, 2026

oysters*

	EACH		HALF		DOZEN
Birch Point <i>(Dyer Bay, ME)</i>	4.5	/	27	/	54
Chebooktook <i>(Bouctouche Bay, N.B., CN)</i>	4	/	24	/	48
Koronda <i>(Totten Bay, WA)</i>	4	/	24	/	48
Riptide <i>(Westport River, MA)</i>	4	/	24	/	48
Royal Miyagi <i>(B.C., 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)** 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 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, fresh Mission fig aillade, 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, farm egg, marinated little beets	25

premieres

Chilled soup: roasted carrot velouté, crème fraîche, pistachio dukkah	12
Sonoma baby lettuce, wild huckleberries, sherry-honey vinaigrette, puffed farro, Brabander	16.5
Heirloom melon & San Daniele prosciutto, Arbosana olive oil, mint, cocoa nibs, saba	21
Marinated sweet peppers, oil-cured olives, pinenuts, ricotta salata, herbs, olio verde	18
Bluefin tuna crudo, citrus jus, Brokaw avocado, serrano, trout roe, basil oil	27
Beef sirloin tartare, romesco, shallot, parsley, capers, Niçoise olivada, gaufrettes	24
Plancha! Monterey Bay calamari, Oaxacan mole, shell beans, cilantro-lime mayo, totopos	25

main features

Pacific swordfish, Italian white beans, sweet 100 tomatoes, haricot verts, radish, frisée, aioli	44
Truffled Parisian gnocchi, golden chanterelles, garlic, fines herbes, breadcrumbs, Piave	34
Summer Paella: forbidden black rice, snap peas, soffritto, crostata squash, little turnips, pimentón scented toum	30
Madras sesame fried chicken, hummus, cucumber & tomato salad, feta, pickled onions, sumac, spicy honey	35
Five-spice duck breast, English pea purée, warm radicchio, toasted hazelnuts, Bing cherries, Cassis, quacklins	45
Brined heritage pork chop, panzanella salad, Frog Hollow peaches, spring onions, roquette, Dijon butter, balsamic	44
Grilled Akaushi Wagyu bavette, Brentwood corn, sungold tomatoes, red chermoula, cabernet jus	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 & rosemary 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.