

foreigncinema

wednesday, august 5th, 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, black Mission figs, 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, puffed farro	25

premieres

Chilled soup: roasted carrot velouté, crème fraîche, pistachio dukkah	12
August chicory salad, green goddess dressing, shaved zucchini, toasted seeds, tortilla hearts, Reggiano	16.5
Heirloom tomatoes & melons, chilled tomato brodo, tumeric shallots, smoked salt	20
Bluefin tuna crudo, Santa Rosa plum ponzu, Meyer lemon kosho, togarashi, avosabi, trout roe	25
Spanish octopus carpaccio, preserved lemon, capers, Aleppo chili, arugula	24
Beef sirloin tartare, romesco, shallot, parsley, house pickles, herbed gaufrettes	24
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, cilantro-lime mayo	25

main features

Poached ling cod in fragrant moilee broth, little tomatoes, Blue Lake beans, curry leaf, coconut milk, couscous	44
Tagliatelle alla vongole, Manila clams, garlic, lemon, white wine, Calabrian chili, breadcrumbs	34
Summer Paella: forbidden black rice, snap peas, soffritto, crostata squash, little turnips, pimentón scented toum	30
Madras sesame fried chicken, hummus, summer tabbouleh salad, feta, pickled onions, sumac, spiced honey	35
Crispy duck leg confit, five-spice duck breast, English pea purée, Bing cherries, hazelnut relish, Cassis, quacklins	45
Heritage porchetta! Sardinian fregola, grilled Frog Hollow peaches, spring onions, salsa verde	44
Grilled Akaushi Wagyu bavette, gypsy pepper peperonata, Brentwood corn, olivada, 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, 35mm

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.