

foreigncinema

tuesday, august 11th, 2026

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N. B. CN</i>)	4.5	/	27	/	54
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</i>)	4	/	24	/	48
Chebooktook (<i>Bouctouche Bay, NB, 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
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48
Razor Clams (<i>Nantucket, MA</i>)*	6	/	36	/	72

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

shellfish*

White Prawn Cocktail (<i>Sea of Cortez</i>)	FOUR	/	EIGHT
	16	/	32
Lobster (<i>Maine</i>)	HALF	/	WHOLE
Dungeness Crab (<i>Washington</i>)	45	/	90
	40	/	80
Plateaux de Fruits de Mer	ROYALE	/	IMPERIAL
	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 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, pickle onion, farm egg, trout roe, crostini	25
Chef's charcuterie board: finocchiona, tête de cochon, fig preserves, cornichon, grilled bread	26

premieres

Soup: Brentwood corn veloute, crème fraîche, chili oil	12
Heirloom chicory salad, green goddess dressing, toasted seeds, tortilla hearts, Pasqualino cheese	16.5
Sonoma melon, Persian cucumber, peaches, slivered red onion, mint, Essex feta, olio verde	20
Bluefin tuna ceviche, avocado mousse, yuzu jus, spring onion, habanero, jicama, taro chips, shisho	26
Spanish octopus carpaccio, arugula, preserved lemon, capers, Aleppo chili	24
Beef sirloin tartare, house sauerkraut, Dijonnaise sauce, crispy capers, fines herbes, gaufrettes	24
'Plancha! Monterey Bay calamari, Oaxacan mole, shell beans, cilantro-lime mayo, topos	18.5

main features

Saffron broth, sea scallops, Pacific cod, Manilla clams, Yukon potatoes, braised fennel, aioli, Castelvetro, chervil	44
Tagliatelle pasta, golden chanterelles, English peas, Meyer lemon, garlic, basil, chili flake, Reggiano	34
Summer veg: Romanos, snap peas, sweet 100s, Tuscan bean purée, baby beets, shaved squash, radish, olivada, toum	30
Madras sesame fried chicken, hummus, heirloom tomato & cucumber salad, za'atar vinaigrette, ras honey	35
Five-spice duck breast, jeweled couscous, roasted baby carrots, raita, rose petal sauce, pistachio, cassis	45
Brined Heritage pork chop, Umbrian farro, grilled nectarines, spring onions, salsa verde, balsamic	45
Grilled Akaushi Wagyu bavette, sauce gribiche, crispy russets, sungold, sweet pepper, 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.