

foreigncinema

thursday, august 13, 2026

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, NB, 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
Sea Cup (<i>Charleston, SC</i>)	4	/	24	/	48
Shio Tang (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48

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
<i>hand 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 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, Bing cherry mostarda, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickles	25
Santa Barbara smoked salmon, truffled olive remoulade, farm egg, trout roe, cress, crostini	25
Chef's charcuterie board: finocchiona, tête de cochon, duck liver mousse, fig preserves, cornichon, grilled bread	26

premieres

Soup: Brentwood corn velouté, crème fraîche, chili oil	12
Heirloom chicory salad, green goddess dressing, toasted seeds, tortilla hearts, ricotta salata	16.5
....	20
Bluefin tuna ceviche, watermelon dashi, trout roe, togarashi, avosabi, taro chips	26
Spanish octopus carpaccio, arugula, preserved lemon, capers, Aleppo chili	24
Beef sirloin tartare, house sauerkraut, Dijonnaise sauce, crispy capers, fines herbes, gaufrettes	24
Crisp chickpea panisse, smoked tomato aioli, Pecorino shower	16

main features

Sea scallops, Pacific cod, Manila clams, saffron broth, Yukon potatoes, braised fennel, aioli, Castelvetrano, chervil	44
Spaghetti alla chittara, golden chanterelles, English peas, Meyer lemon, Reggiano, garlic, basil, chili flake	34
Summer vegetables: Romanos, snap peas, sweet 100s, olivada, toum, cranberry beans, baby beets, squash, radish	30
Madras sesame fried chicken, heirloom tomato & cucumber salad, hummus, za'atar vinaigrette, ras honey	35
Five-spice duck breast, jeweled couscous, blistered shishitos, raita, rose petal sauce, pistachios, Cassis duck jus	45
Brined Heritage pork chop, grilled nectarines, Umbrian farro, spring onions, eggplant caponata, balsamic	45
Grilled Akaushi Wagyu bavette, sauce gribiche, Jimmy Nardellos, sungolds, fried russets, Cabernet beef 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: Mrs. Doubtfire, 1993, 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.