foreigncinema

monday, august 17th, 2026

oysters*

	EACH	HALF	DOZEN
Birch Point *(Dyer Bay, ME)*	4.5	27	54
Blue Devil *(Baja, MX)*	4	24	48
Island Creek *(Duxbury, MA)*	4	24	48
Pickering Pass *(Washington)*	4	24	48
Saint Simon *(Saint Simon Bay, N.B. CN)*	4	24	48
Sea Cup *(Charleston, SC)*	4	24	48
Shio Tang *(Skagit Bay, WA)*	4.5	27	54
Skookum *(Little Skookum Inlet, WA)*	4	24	48

shellfish*

	FOUR	EIGHT
White Prawn Cocktail *(Sea of Cortez)*	16	32
	HALF	**WHOLE**
Lobster *(Maine)*	45	90
Dungeness Crab *(Washington)*	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

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, local strawberries, crudité, rose endive, crostini	23
Dungeness crab brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickles	25
Santa Barbara smoked salmon, dijonaise, farm egg, trout roe, cress, crostini	25

premieres

Soup: zucchini veloute, Tabil crema, chili oil	12
Heirloom chicory salad, lemon anchovy vinaigrette, garlic croutons, radishes, manchego	16.5
Full Belly Farm melons, San Daniele prosciutto, Mission figs, cocoa nibs, saba, mint	20
Bluefin tuna ceviche, avocado sauce, citrus essence, jicama, habanero, petite cilantro, tortilla chips	26
Spanish octopus carpaccio, red shisho, preserved lemon, capers, Aleppo chili	24
Beef sirloin tartare, French style mayo, shallots, capers, parsley, waffle chips, Mezzo secco	24
Seafood risotto, seared scallops, Manilla clams, sweet 100, citrus beurre blanc, chervil	24

main features

Pacific seared swordfish, Italian white beans, sungold, frisée, picholine tapenade, aioli, beef jus	44
Homemade spaghetti pasta, golden chanterelles, squash blossom, garlic, Meyer lemon, basil, breadcrumbs, Reggiano	34
Vegetable Plancha: crisp panisse, Romanos, snap peas, sofritto, shell beans, beets, squash, pimentón toum	30
Madras sesame fried chicken, hummus, Moroccan spiced baby carrots & cauliflower, kishmish	35
Five-spice duck breast, Beluga lentils purée, Belgium endive, baby turnips, Bing cherries, quacklins, cassis	45
Brined Heritage pork chop, summer panzanella, rucola, nectarines, spring onions, Dijon butter, balsamic jus	45
Grilled Akaushi Wagyu bavette, Brentwood corn, sweet peppers, heirloom tomatoes, Argentina salsa, cress	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*

Roasted garlic & rosemary focaccia, extra virgin olive oil *6.5*
Warm Acme levain bread, our cultured butter, flaky sea salt *5*

Film: Mrs. Doubtfire, 1993

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.