

foreigncinema

wednesday, august 19th, 2026

oysters*

	EACH		HALF		DOZEN
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</i>)	4	/	24	/	48
Island Creek (<i>Duxbury, MA</i>)	4	/	24	/	48
Pickering Pass (<i>Washington</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B. 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*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
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
<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, local strawberries, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, Dijonnaise, farm egg, trout roe, cress, crostini	25

premieres

Soup: roasted zucchini velouté, Tabil crema, chili oil	12
Heirloom chicory salad, lemon-anchovy vinaigrette, tortilla crisps, radishes, manchego	16.5
Yumi watermelon, opal basil vinaigrette, salsa macha, Essex feta, mint	17
Bluefin tuna ceviche, serpentine cucumber, Castelvetro olive relish, spring onion, chili	26
Spanish octopus carpaccio, preserved lemon, capers, Aleppo chili, Alziari oil	24
Beef sirloin tartare, French style mayo, shallots, capers, parsley, waffle chips, Mezzo Secco	24
Steamed Manila clams Normandy style, shallot, parsley, white white, crème fraîche, grilled levain	24

main features

Pacific seared swordfish, Italian white beans, tiny tomatoes, romano, Adriatic figs, picholine tapenade, aioli, beef jus	44
Handcut spaghetti pasta al nero, rock shrimp, sweet 100s, Calabrian chili, Meyer lemon, garlic, breadcrumbs	34
Summer Thai coconut curry, roasted eggplant, Summer squash, Yukon potato, broad bean, fragrant basmati rice, cilantro	30
Madras sesame fried chicken, hummus, Moroccan spiced carrots & cauliflower, kishmish, spiced honey	36
Five-spice duck breast, Beluga lentil purée, warm endive salad, Tokyo turnips, Bing cherries, quacklins, Cassis	45
Brined Heritage pork chop, summer panzanella, rucola, nectarines, spring onions, Dijon butter, balsamic	45
Grilled Akaushi Wagyu bavette, Brentwood corn, sweet peppers, heirloom tomatoes, Argentine salsa	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, 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.