

foreigncinema

friday, august 21st, 2026

oysters*

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
Shio Tang (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*)*Razor Clams (*Nantucket*, MA)* 6 / 36 / 72

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

shellfish*

White Prawn Cocktail (<i>Sea of Cortez</i>)	FOUR 16	/	EIGHT 32
Lobster (<i>Maine</i>)	HALF 45	/	WHOLE 90
Dungeness Crab (<i>Washington</i>)	40	/	80

Plateaux de Fruits de Mer

	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.

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, Mission figs, 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: heirloom tomato & zucchini velouté, Vermont cheddar, 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 toasts, truffled horseradish sauce, capers, fines herbes, black pepper pain de mie	24
Steamed Manila clams Normandy style, shallot, parsley, white white, crème fraîche, grilled levain	24

main features

Maine sea scallops, herbed spätzle, golden chanterelles, charred snap peas, Romano beans, beurre blanc	45
Handcut spaghetti pasta al nero, rock shrimp, sweet 100s, Calabrian chili, Meyer lemon, garlic, breadcrumbs	34
Eggplant Milanese, tomato vinaigrette, pickled Jimmy Nardellos, sungolds, shaved summer squash, sultana relish	30
Madras sesame fried chicken, cabbage slaw, yellow nectarine, fresh zucchini spoonbread, spiced honey	36
Five-spice duck breast, Moroccan spiced carrots, English pea purée, duck fat fingerlings	45
Brined heritage pork chop, Bronx grapes, Brentwood corn, spring onion, chimichurri butter	45
Grilled Akaushi Wagyu bavette, smoky beans, blistered shishitos, heirloom tomatoes, mojo verde	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 Edible Schoolyard bread, our cultured butter, flaky sea salt	5.5

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.