

foreigncinema

friday, august 22nd, 2025

oysters*

	EACH		HALF		DOZEN
Barachois (<i>Miramichi Bay, N.B., CN</i>)	4	/	24	/	48
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Capital Gems (<i>Harstine Isle East, WA</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54

Razor Clams (*Nantucket, MA*) *

sangre de tigre, cucumber, trout caviar

6 / 36 / 72

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
	HALF		WHOLE
Lobster (<i>Maine</i>)	45	/	90
Dungeness Crab (<i>California</i>)	40	/	80
	ROYALE		IMPERIAL
Plateaux de Fruits de Mer	95	/	195

caviar*

housemade potato chips, crème fraîche

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

Tonight we feature Domaine de Sulauze 'Galinette' Coteaux d'Aix en Provence Blanc, France 2023 \$17/glass or \$45/carafe
This domaine sits on the edge of the Mediterranean in a somewhat rugged part of Provence. The vineyards date back to 600 BCE, and the reliably steady Mistral winds make it possible to farm both organically and biodynamically. The wine is based on Grenache Blanc, vibrant and very food friendly.
Pairs well with the swordfish katsu

urban picnic

Mediterranean mixed olives	7.5
Warm baked lavender goat cheese, fig leaf, local blackberries, baguette crostini, crudité	21
Brandade: salt cod, whipped Yukon potatoes, garlic, baguette crostini, house pickled vegetables	23
Santa Barbara smoked salmon, tarragon cream, marinated baby beets, farm egg, trout roe, kettle chips	25

premieres

Soup: Early Girl tomato velouté, Tunisian spiced olio, basil, crème fraîche	12
Sebastopol little gem salad, fig vinaigrette, Mission figs, toasted sunflower seeds, ricotta salata	16.5
Summer chicory salad, Tory Farms peaches, creamy Roquefort dressing, snap peas, shallots, crispy quinoa	16.5
Fragrant summer melons, San Daniele prosciutto, fresh pulled mozzarella, Opal basil, cocoa nibs	18
Pacific bluefin tuna crudo, watermelon aguachile, salsa macha, Thai basil, pickled jicama, sea beans	24
Beef sirloin carpaccio, sweet 100 cherry tomatoes, anchovies, lemon, breadcrumbs	24
Grilled Spanish octopus, aioli, chermoula, Calabrian chili, Castelvetro	25

main features

Pacific swordfish katsu, summer green goddess dressing, blistered shishitos, yellow wax beans, sungold tomatoes	44
Hand rolled cavatelli pasta, lobster mushrooms, Romano beans, chili, lemon, Parmigiano Reggiano, pangrattato	32
Summer Biryani: cherry tomatoes, zucchini, chickpeas, garam masala, basmati rice, fried shallots, toum	30
Madras curry fried chicken, hummus, heirloom cucumber salad, Medjool dates, Essex feta, za'atar honey	35
Five-spice duck breast, hatch chili & cheddar spoonbread, warm Treviso, Bronx grapes, spiced quacklins	43
Grilled Heritage pork chop, Brentwood corn, heirloom tomatoes, spring onion, Kenya butter	43
Grilled Akaushi Wagyu bavette steak, grilled Jimmy Nardellos, white beans, pickled onion, Brokaw avocado, salsa verde	44
Grilled 14oz 28-day aged Wagyu New York, served with the above accompaniments	74

Ibérico pork chicharrónes, harissa blend, sea salt, lime	7.5
Fried anchovy-stuffed green olives, lemon	7.5

House rosemary & roasted garlic foccacia, extra virgin olive oil	5.5
Schoolyard bread: whole grain rye + honey sourdough, our cultured butter, sea salt	5.5

Film: Days of Thunder, 1990, 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.