

foreigncinema

thursday, august 27th, 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
Chebooktook (<i>Boutouche Bay, NB, CN</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Riptide (<i>Westport River Estuary, MA</i>)	4	/	24	/	48
Sea Cup (<i>Charleston, SC</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

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>	

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 Duck Breast

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, Bronx grapes, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
"Fish & Chips" Santa Barbara smoked salmon, Meyer lemon ranch, kettle chips, farm egg, trout roe	25
16-month house-aged Foreign Cinema Ibérico prosciutto, warm torta frita	30

premieres

Soup: Early Girl tomato & zucchini velouté, Vermont cheddar, chili oil	12
August chicory salad, green goddess dressing, marinated beets, ricotta salata, toasted seeds	16.5
Heirloom tomato, summer cucumbers, crispy garlic-chili crunch, spring onion, Essex feta	17
Hamachi crudo, coconut leche de tigre, yellow peach, serrano chili, opal basil, finger lime	26
Spanish octopus carpaccio, preserved lemon, capers, Aleppo chili, Grecian Spanish Alziari virgin olive oil	24
Beef sirloin tartare, tahina sauce, black olives, English cucumber, pepper relish, pine nuts, flatbread	24
Steamed Manila clams, fragrant tomato-saffron broth, rouille, angel hair potatoes	24

main features

East Coast sea scallops, golden chanterelles, Romano beans, sweet 100s, fried Yukons, pil pil sauce	45
Tagliatelle Verde, slivered snap peas, grilled torpedo onion, walnut pesto, Pecorino, Calabrian chili	34
Eggplant Milanese, tomato vinaigrette, pickled Nardello peppers, sungolds, shaved zucchini, sultana relish	30
Madras curry sesame fried chicken, sweet & sour heirloom wax beans, ginger scallion spoonbread, spiced honey	36
Five-spice duck breast, English pea purée, toasted hazelnuts, coastal huckleberries, Belgian endive, pâté butter	45
Brined heritage pork chop, Tuscan white beans, roasted Mission figs, grilled radicchio, Umbrian sauce	45
Grilled Akaushi Wagyu bavette, Brentwood corn, heirloom tomato, Oaxacan mole, charred shishito butter	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

Rosemary & Niçoise olive 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.