

foreigncinema

tuesday, september 8th, 2026

oysters*

OYSTERS*	EACH		HALF		DOZEN
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Point Reyes Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Royal Miyagi (<i>Baynes Sound, NB, CN</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, NB, CN</i>)	4	/	24	/	48
Sea Cup (<i>Charleston, SC</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*)*

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

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 the Chiosu Fornelli 'Genovese' Corsica, France 2024 \$18/glass or \$48/carafe.

Corsica sits in the middle of the Mediterranean Sea, a French territory that's geographically closer to Italy. The island is rugged and mountainous. It is home to rare indigenous grape varieties including the white grape 'Genovese.' It is a dry white wine that is rich and round, having notes of bright exotic citrus, white nectarines, and almonds.

Pairs well with the Sea Bass

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, Red Flame grapes, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, chive crema, pickled onions, farm egg, trout roe, crostini	25

premieres

Chilled tomato velouté, basil oil, crème fraîche	12
September Castelfranco salad, lemon-anchovy vinaigrette, shaved radishes, crispy tortilla, Manchego	16.5
Sonoma heirloom tomatoes, garden cucumbers, opal basil essence, toum, Nicoise olives, levain wafer	17
Hamachi crudo, cucumber aguachile, serrano, jicama, Brokaw avocado, shiso, fresh cucumber	26
Spanish octopus carpaccio, preserved lemon, capers, Aleppo chili, Alziari virgin olive oil	24
Beef sirloin tartare, truffle horseradish cream, shallot, capers, parsley, fried rosemary, gaufrettes	24
Steamed Manila clams, saffron-tomato broth, fennel, aioli, shoestring potatoes	21

main features

Local petrale sole, sweet 100s, Romano beans, fingerlings, frisée, green goddess sauce	44
Hand-cut tagliatelle pasta, golden chanterelles, zucchini, Early Girl tomato confit, pangrattato, Pecorino	34
Eggplant Milanese, tomato vinaigrette, pickled Nardello peppers, sungolds, shaved squash, sultana relish	30
Madras curry sesame fried chicken, hummus, marinated baby beets, baby carrots, cucumber raita, ras honey	36
Five-spice duck breast, shell bean purée, endive, turnips, roasted Bronx grape, cassis butter, quacklins	45
Brined heritage pork chop, Brentwood corn, Mission figs, salsa verde, balsamic	45
Grilled Akaushi Wagyu bavette, Italian white beans, torpedo onions, blistered shishito, Meyer lemon, salsa yerba y ajo	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

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.