

foreigncinema

friday, september 11, 2026

oysters*

OYSTERS*	EACH		HALF		DOZEN
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, CA</i>)	4	/	24	/	48
Point Reyes Miyagi (<i>Tomales Bay, CA</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

shellfish*

	FOUR	EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/ 32
	HALF	WHOLE
Lobster (<i>Maine</i>)	45	/ 90
Dungeness Crab (<i>Washington</i>)	40	/ 80
	ROYALE	IMPERIAL
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 Chiosu Fornelli 'Genovese' Corsica, France 2024 \$18/glass or \$48/carafe.

Corsica sits in the middle of the Mediterranean Sea, a French territory geographically closer to Italy. Rugged and

mountainous, the island is home to rare indigenous grape varietals including the white grape 'Genovese.' A dry white wine, rich and round, with notes of bright exotic citrus, white nectarines, almonds.

Pairs well with the fried chicken

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, figs, crudité, rose endive, crostini	22
Provençal Brandade: salt cod, whipped Yukon potatoes, garlic; baguette crostini, house pickled vegetables	23
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, Red Flame grapes, opal basil vinaigrette, spiced seeds, shaved Manchego curls	16.5
Sonoma heirloom tomatoes, garden cucumbers, Warren pears, whipped feta, salsa macha	17
Hamachi crudo, passionfruit aguachile, charred Brokaw avocado, pickled jicama, serrano	26
Spanish octopus carpaccio, preserved lemon, capers, Aleppo chili, Alziari virgin olive oil	24
Beef sirloin tartare, house fermented kimchi, kewpie mayo, togarashi, toasted sesame, cured farm egg	24
Seared east coast sea scallops, cauliflower soubise, citrus gremolata	25

main features

Pacific yellowfin tuna seared rare, za'atar, sweet 100s, Romano beans, fingerling potatoes, toum, hummus	44
Hand-cut tagliatelle pasta, slivered snap peas, Early Girl tomato confit, zucchini, pangrattato, Pecorino shower	34
Eggplant Milanese, heirloom zucchini, tomato vinaigrette, pickled Nardello peppers, sungolds, squash, sultana relish	32
Madras curry sesame fried chicken, marinated baby beets, cucumber raita, baby carrots, ras el hanout honey	36
Five-spice duck breast, Tokyo turnip purée, roasted Bronx grapes, Belgian endive, walnut aillade, duck quacklins	45
Brined heritage pork chop, plums, Italian white beans, salsa yerba y ajo, grilled lemon, au jus	45
Grilled Akaushi Wagyu bavette, charred corn salsa, mojo verde, blistered shishitos, refried lentils, Cabernet beef jus	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 Edible Schoolyard bread, our cultured butter, flaky sea salt 5.5

Film: The Player, 1992, 35 mm

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.