

foreigncinema

monday, september 14th, 2026

oysters*

Oysters*	EACH		HALF		DOZEN
Baja Babe (<i>Baja, MX</i>)	4	/	24	/	48
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Hood Canal (<i>Hood Canal, WA</i>)	4	/	24	/	48
Point Reyes Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Royal Miyagi (<i>Baynes Sound, BC, CN</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, NB, CN</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Razor Clams (<i>Nantucket, MA</i>)*	6	/	36	/	72
<i>served ceviche style with sangre de tigre, cucumber, trout roe</i>					

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, blueberries, 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

Soup: leek velouté, truffle cream, chives	12
September Castelfranco salad, marinated little beets, green goddess dressing, spiced seeds, Manchego	16.5
Fresh pulled mozzarella, Warren pears, San Daniele prosciutto, salsa macha, mint	17
Hamachi crudo, pink lady apple ponzu, trout roe, shaved apple, fennel, serrano, shiso	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, waffle chips	24
Seared east coast sea scallops, cauliflower soubise, salsa almond rustica	25

main features

Pacific yellowfin tuna seared rare, za'atar, sweet 100s, cucumbers, cranberry bean purée, frisée, opal basil vinaigrette, toun	44
Hand-cut tagliatelle pasta, fresh tomato sauce, slivered snap peas, zucchini, basil, breadcrumbs, Parmesan	34
Eggplant Milanese, heirloom zucchini, tomato vinaigrette, pickled Nardello peppers, sungolds, squash, sultana relish	32
Madras curry sesame fried chicken, hummus, spiced baby carrots, cucumber raita, ras el hanout honey	36
Five-spice duck breast, Italian white beans, roasted Bronx grapes, Belgian endive, walnut aillade, duck quacklins	45
Brined heritage pork chop, Brentwood corn, chanterelle & spring onions, grilled radicchio, salsa verde, balsamic	45
Grilled Akaushi Wagyu bavette, heirloom tomatoes, roasted fingerlings, bagna càuda mayo, cabernet jus	46

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: 'The Player', 1992

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.