

foreigncinema

wednesday, september 16th, 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*

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	ROYALE 95	/	IMPERIAL 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 Mas de Daumas Gassac, Languedoc, France 2024 \$25/glass or \$67/carafe.
The Languedoc wine region sits in Southern France on the Mediterranean Sea and is not always known for quality except for a few producers. Mas de Daumas Gassac is one of the quality producers, known for their blends of local grape varietals, with the white wine based on Viognier. The wine is rich and bright with notes of bright exotic citrus, stonefruit and almonds.
Pairs well with the fried chicken*

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, pluots, 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, truffled cream, chives	12
September Castelfranco salad, marinated little beets, green goddess dressing, spiced seeds, mezzo secco	16.5
Heirloom tomatoes, house fermented kimchi, remoulade, togarashi, sesame crumble, dill	17
Hamachi crudo, pink lady apple ponzu, trout roe, shaved apple, fennel, serrano, shiso	26
Spanish octopus carpaccio, red pepper relish, toasted pine nuts, capers, Alziari virgin olive oil	24
Beef sirloin tartare, hummus, Warren pear, Medjool date, pickled shallot, sumac waffle chips	24
Seared east coast sea scallops, cauliflower soubise, almond salsa rustica	25

main features

Pacific yellowfin tuna seared rare, za'atar, sweet 100s, cucumbers, cranberry bean purée, opal basil vinaigrette, aioli	44
Hand-rolled saffron cavatelli pasta, snap peas, zucchini, basil, Meyer lemon fonduta, Parmesan	34
Eggplant Milanese, heirloom zucchini, tomato vinaigrette, pickled Nardello peppers, sungolds, squash, sultana relish	32
Madras curry sesame fried chicken, Romano beans, mango-cabbage slaw, avocado, hot passion fruit honey	36
Five-spice duck breast, panzanella, Italian white beans, roasted Red Flame grapes, Belgian endive, walnut aillade	45
Brined heritage pork chop, Brentwood corn, chanterelle & spring onions, grilled radicchio, salsa verde	45
Grilled Akaushi Wagyu bavette, blistered shishitos, roasted fingerlings, fried shallots, smoked tomato 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: 'The Player', 1992, 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.*