

foreigncinema

thursday, september 17th, 2026

oysters*

	EACH		HALF		DOZEN
Baja Babe (<i>Baja, MX</i>)	4	/	24	/	48
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 (*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

	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>	

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Tonight we feature Mas de Daumas Gassac, Languedoc, France 2024 \$25/glass or \$67/carafe.

Mas de Daumas Gassac, located in Southern France on the Mediterranean Sea in the Languedoc wine region

produces quality wine and is very well known for their blends of local grape varietals, with the white wine based on Viognier.

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, Bronx grapes, crudité, rose endive, crostini	22
Provençal Brandade: salt cod, green chili, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, chive crema, pickled onions, farm egg, trout roe, crostini	25
Chef's Charcuterie, rich duck liver mousse, finnocchiona, pluot, frisée, blackberry, grilled bread	25

premieres

Soup: leek velouté, truffled cream, chives	12
September Castelfranco salad, little beets, charred Romanesco, green goddess dressing, spiced seeds, mezzo secco	16.5
Heirloom tomatoes, house fermented kimchi, remoulade, togarashi, sesame crumble, fresh dill	17
Hamachi crudo, coconut-lemon verbena brodo, radish, serrano, trout roe, finger lime	26
Spanish octopus carpaccio, red pepper relish, toasted pine nuts, capers, Alziari virgin olive oil	24
Beef sirloin tartare, sumac scented waffle chips, hummus, Warren pear, Medjool date, pickled shallot	24
Seared east coast sea scallops, cauliflower soubise, almond salsa rustica	25

main features

Pacific yellowfin tuna seared rare, za'atar, sweet 100s, cucumbers, shell bean purée, opal basil vinaigrette, aioli	44
Hand-rolled saffron cavatelli pasta, snap peas, slivered shishitos, basil, Meyer lemon fonduta, Reggiano	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, soft greens polenta, Tokyo turnips, roasted Red Flame grapes, Belgian endive, walnut aillade	45
Grilled brined heritage pork chop, Brentwood corn, gold chanterelle & spring onions, grilled radicchio, salsa verde	45
Grilled Akaushi Wagyu bavette, cherry tomatoes, smoky Italian white beans, grilled squash, tomato butter, Cab jus	46
Grilled 28-day aged Wagyu rib-eye steak, served with the above accompaniments	85

Fried anchovy-stuffed green olives, lemon	7.5
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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.*

Corkage fee: \$40 per 750ml bottle, Magnum corkage \$80; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.