

foreigncinema

monday, september 21st, 2026

oysters*

	EACH		HALF		DOZEN
Birch Point <i>(Baja, MX)</i>	4	/	24	/	48
Blue Devils <i>(Baja, MX)</i>	4	/	24	/	48
Hood Canal <i>(Hood Canal, WA)</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
Sea Cup <i>(Charleston, SC)</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
Steamboat <i>(Puget Sound, WA)</i>	4	/	24	/	48

shellfish*

	FOUR		EIGHT
White Prawn Cocktail <i>(Sea of Cortez)</i>	16	/	32
Lobster <i>(Maine)</i>	HALF 45	/	WHOLE 90
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.
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, stone fruit and almonds.
Pairs well with the poulet frites

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, dill crema, farm eggs, beet mimosa, toasted walnuts, cress	25

premieres

Soup: potato & leek velouté, chili oil, crème fraîche, chives	12
September Castelfranco salad, little beets, lemon-anchovy vinaigrette, radishes, tortilla crisps, Manchego	16.5
Heirloom tomatoes, house mozzarella, heirloom cucumbers, opal basil vinaigrette, breadcrumbs	17
Bluefin tuna crudo, ginger ponzu, avosabi, radish, serrano, trout roe, shiso	26
Spanish octopus carpaccio, red pepper relish, toasted pine nuts, capers, Alziari virgin olive oil	24
Beef sirloin tartare, green goddess dressing, parsley, shallots, capers, red wine vinaigrette, gaufrettes	24
Omelette for supper: Perigord truffle, Comté, Champagne, fines herbes, frisée salad	25

main features

Local black cod, scallops & Manilla clams, white wine fumet, Yukons, mirepoix, fine herbes, crème fraîche	44
FC fresh tagliatelle, "caccio e pepe", Brentwood corn, black pepper, house ricotta, pecorino Sardo	34
Eggplant Milanese, heirloom zucchini, tomato vinaigrette, pickled Nardello peppers, sungolds, squash, sultana relish	32
Poulet frites!! roasted za'atar rubbed chicken, chipperbec fries, toum, labneh, zhoug	36
Five-spice duck breast, fresh cranberry beans, Tokyo turnips, Belgium endives, cassis butter, quacklins, huckleberry	45
Grilled brined heritage pork chop, soft polenta, golden chanterelles, baby carrots, salsa verde	45
Grilled Akaushi Wagyu bavette, Italian white beans, grilled rabe, horseradish cream, cabernet 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 & Picholine olive focaccia, extra virgin olive oil	6.5
Warm Acme levain bread, our cultured butter, flaky sea salt	5

Film: 'The Grand Budapest Hotel', 2014

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.