

foreigncinema

wednesday, september 23rd, 2026

oysters*

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
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
	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 Domaine de Sulauze 'Galinette' Coteaux d'Aix en Provence, France 2024 \$20/glass or \$54/carafe. The landscape of French wine regions has been changing in recent years with the most prestigious regions becoming unaffordable. Younger vigneron have looked to the Mediterranean coast of France, where the land is more affordable and possible to get a start. Based on Grenache blanc, this wine is round, savory, and bright with notes of pear, stonefruit and almonds. Pairs well with the poulet frites

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, Thompson 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 rillettes, house pickles, field greens, levain wafers	25

premieres

Soup: Chilled cucumber-buttermilk gazpacho, crispy chickpeas, Aleppo chili	12
September Castelfranco salad, little beets, lemon-anchovy vinaigrette, radishes, tortilla crisps, Manchego	16.5
Piel De Sapo melon, house mozzarella, heirloom cucumbers, opal basil vinaigrette, breadcrumbs	17
Bluefin tuna crudo, Warren pear, salsa macha, pickled shallot, finger lime	26
Spanish octopus carpaccio, toum, Castelvetro olives, capers, parsley	24
Beef sirloin tartare, charred shishito remoulade, spring onion, pickled radish, chives, spiced totopos	24
Omelette for supper: Perigord truffle, Comté, Champagne, fines herbes, frisée salad	25

main features

Local black cod, scallops & Manila clams, white wine fumet, Yukons, mirepoix, fines herbes, crème fraîche	44
Hand cut pappardelle pasta, duck leg confit ragù, Early Girl tomato sauce, Romano beans, breadcrumbs, Pecorino Sardo	34
Eggplant Milanese, heirloom zucchini, tomato vinaigrette, pickled Nardello peppers, sungolds, snap peas, sultana relish	32
Poulet frites! roasted za'atar rubbed chicken, chipperbec fries, cilantro feta sauce, labneh, zhoug	36
Five-spice duck breast, cranberry beans, Tokyo turnips, Belgian endives, Cassis butter, quacklins, huckleberry	45
Grilled brined heritage pork chop, soft greens 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 & Brentwood corn 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.*