

foreigncinema

tuesday, september 29th, 2026

oysters*

	EACH		HALF		DOZEN
Birch Point <i>(Baja, MX)</i>	4	/	24	/	48
Blue Devils <i>(Baja, MX)</i>	4	/	24	/	48
Ichiban <i>(Skagit Bay, WA)</i>	4	/	24	/	48
Island Creek <i>(Duxbury Bay, MA)</i>	4	/	24	/	48
Saint Simon <i>(Saint Simon Bay, NB, CN)</i>	4	/	24	/	48
Shigoku <i>(Willapa Bay, WA)</i>	4	/	24	/	48
Shio Tang <i>(Skagit Bay, WA)</i>	4.5	/	27	/	54
Skookum <i>(Little Skookum Inlet, WA)</i>	4.5	/	27	/	54
Standish Shore <i>(Duxbury Bay, MA)</i>	4.5	/	27	/	54

shellfish*

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

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on grape leaf, Bronx grapes, crudité, rose endive, crostini	22
Provençal brandade: salt cod, whipped Yukon potatoes, garlic, green chili, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, dill crema, farm eggs, pickled onions, trout roe, cress, crostini	25

premieres

Soup: leek & cauliflower velouté, truffle cream, chives	12
September Castelfranco salad, Shinko pears, cider vinaigrette, spiced pepitas, ricotta salata	16.5
Roasted delicata squash, hummus, shaved radishes, Fuyu persimmon, salsa macha, mint	17
Bluefin tuna ceviche, lemon aguachile, Mission figs, avocado, taro chips	26
Beef sirloin tartare, horseradish sauce, fried capers & rosemary, shallots, parsley, gaufrettes	24
Plancha! Monterey Bay calamari, Oaxacan mole, shell beans, cilantro-lime mayo, totopos	24

main features

Pacific mahi-mahi, Romano beans, heirloom tomato, avocado chutney, ginger basmati rice, Madras vinaigrette	44
House made tagliatelle, Genovese basil pesto, sweet 100s, zucchini julienne, Parmesan	34
Eggplant Milanese, crostata romanesco, tomato vinaigrette, pickled Nardello peppers, sungolds, snap peas, sultana relish	32
Za'atar scented roast half chicken, chickpea tagine, jeweled couscous, pistachio, rose petal sauce, cucumber raita	36
Five-spice duck breast, fingerling potato & roasted garlic hash, baby carrots, frisée, duck liver toast, quacklins	45
Grilled brined heritage pork chop, Brentwood corn, spring onions, shishitos, Kenya butter	45
Grilled Akaushi Wagyu bavette, Italian white beans, grilled kale, sauce chasseur	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 olives 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.