

foreigncinema

saturday, january 31, 2026

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Earthquake Bay (<i>Humboldt, CA</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48

Razor Clams (<i>Nantucket, MA</i>)*	6	/	36	/	72
<i>served ceviche style with sangre de tigre, cucumber, trout roe</i>					

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
Lobster (<i>Maine</i>)	45	/	90
Dungeness Crab (<i>California</i>)	40	/	80
Plateaux de Fruits de Mer	95	/	195

caviar*

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz.	83
<i>house made potato chips, crème fraîche</i>	

Tonight we feature Clos Fornelli, Corsica, France 2024 \$17/glass or \$45/carafe
Rugged and windswept, the island of Corsica sits in the middle of the Mediterranean Sea. The wines here are made from native varietals and have a silky, rustic charm. The widely grown red grape Niellucciu is a perfect example of this.
Pairs well with the duck

urban picnic

Mediterranean mixed olives	7.5
Warm Fromager d'Affinois, tapenade, Shinko pears, radish, red endive, baguette crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, celery root remoulade, walnuts, trout roe caviar, kettle chips	26
House duck liver parfait, pineapple jelly, cornichon, Dijon mustard, grilled bread	21

premieres

Sopa Azteca: shredded chicken, robust broth, avocado, cotija, cilantro, lime, tortilla ribbons	12
Sonoma baby lettuces, Brokaw kiwi, pickled onion, Persian cucumber, za'atar vinaigrette, Essex feta	16.5
Heirloom Rosalba salad, Dungeness crab, Meyer lemon dressing, Belgian endive, chervil	20
¡Ceviche mixto! Local halibut, rock shrimp, calamari, charred jalapeño, mango, achiote salsa roja, yuca chips	24
Beef sirloin carpaccio, tarragon-shallot mayo, fried capers, lemon, Piave, waffle chips	24
Hand made raviolo, fresh ricotta and farm egg, green garlic, Meyer lemon brodo	23

main features

Persian spiced Pacific tuna seared rare, Beluga lentils, blood oranges, radish, rose petal salsa, Romanesco	43
Acquerello risotto, butternut squash, leek confit, radicchio, toasted hazelnuts, fried sage, brown butter	34
Catalonian Fideus: toasted capellini, wild mushrooms, saffron sofrito, turnips, delicata squash, cumin aioli	32
Madras curry sesame fried chicken, marinated chickpeas, baby beets, goat cheese, spiced honey	35
Crisp duck leg confit, 4-peppercorn duck breast, warm panzanella, Cara Cara orange, almonds, caramel-citrus jus	43
Brazilian spiced Heritage pork chop, smoky cranberry beans, Lacinato kale, chimichurri, pineapple chutney	43
Grilled Akaushi Wagyu bavette, Italian white beans, Martin's baby carrots, Bergamot bagna càuda, cress	45
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	79

Ibérico pork chicharrónes, harissa spice, lime, sea salt	7.5
Fried anchovy-stuffed green olives, lemon	7.5

Rosemary & leek focaccia, extra virgin olive oil	6.5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt	5.5

Film: 'The Wizard of Oz', 1939, 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.