

foreigncinema

monday, october 5th, 2026

oysters*

	EACH		HALF		DOZEN
Blue Devils (<i>Baja, MX</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>Samish Bay, WA</i>)	4.5	/	27	/	54
Steamboat (<i>Totten Inlet, WA</i>)	4.5	/	27	/	54

shellfish*

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

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on radicchio, red flame grapes, crudité, rose endive, crostini	22
Santa Barbara smoked salmon, celery root remoulade, toasted walnuts, pickled mustard seed, trout roe, cress, crostini	25
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, cilantro-lime mayo, totopos	24

premieres

Soup: cauliflower velouté, chive oil, crème fraîche	12
Castelfranco salad, Dijon vinaigrette, Gala apple, garlic croutons, bacon lardon, Gruyère	16.5
House-cured anchovy toast, heirloom tomato, basil butter, balsamic, opal basil	17
Bluefin tuna ceviche, yuzu jus, Brokaw avocado, pineapple, habanero, red onion, cilantro, plantain chips	26
Beef sirloin tartare, Meyer lemon mayo, shallots, parsley, red wine vinaigrette, fried artichokes, chervil	24
Spanish octopus carpaccio, toum, Castelvetrano olives, capers, lemon, parsley	24
Fluffy pommes dauphine, truffle remoulade, Parmigiano Reggiano, chives	19

main features

Pacific seared swordfish, Italian white beans, Tokyo turnips, frisée salad, sweet 100's, salsa verde, gastrique	44
House tagliatelle pasta, local chanterelle sugo, tarragon, breadcrumbs, Pecorino Sardo	34
Eggplant Milanese, romanesco crostata, tomato vinaigrette, Nardello peppers, sungolds, snap peas, sultana relish	32
Madras curry sesame fried chicken, hummus, rainbow chard Bhaji green, baby carrots, spiced honey	36
Five-spice duck breast, couscous, roasted delicata squash, pomegranate, endive salad, rose petal sauce, quacklins	45
Grilled brined heritage pork chop, Brentwood corn, charred shishito, spanish onions, mojo verde	45
Grilled Akaushi Wagyu bavette, roasted fingerlings, grilled rabe, sauce gribiche, 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 & 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.