

foreigncinema

thursday, october 8th, 2026

oysters*

	EACH		HALF		DOZEN
Blue Devils (<i>Baja</i> , MX)	4	/	24	/	48
Island Creek (<i>Duxbury Bay</i> , MA)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay</i> , NB, CN)	4	/	24	/	48
Sea Cup (<i>Charleston</i> , SC)	4	/	24	/	48
Shigoku (<i>Samish Bay</i> , WA)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay</i> , WA)	4	/	24	/	48
Standish Shore (<i>Duxbury Bay</i> , MA)	4	/	24	/	48
Steamboat (<i>Totten Inlet</i> , WA)	4.5	/	27	/	54

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

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
hand cut potato chips, crème fraîche

Tonight we feature Nicolas Joly 'Clos de la Coulee de Sérrant' Savennières, Loire Valley, France 2017 \$25/glass or \$67/carafe. Nicolas Joly has been a proponent of biodynamic wines for a long time. No additions, just good honest farming. Although part of Savennières, the vineyard is recognized as special and has its own appellation. Now showing some maturity, this chenin blanc is a savory dry white wine with notes of apple. Pairs well with the fried chicken

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, 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
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23

premieres

Soup: cauliflower & Tokyo turnip velouté, chive oil, crème fraîche	12
Castelfranco salad, Gala apple, bacon lardons, Gruyère, Dijon vinaigrette, garlic croutons	16.5
Fuyu persimmons, cardamom scented ricotta, purple radish, toasted hazelnuts, honey	17
Mediterranean octopus carpaccio, Castelvetro olives, toum, capers, lemon, parsley	24
Pacific bluefin tuna ceviche, bloody maria, Brokaw avocado, pineapple, sumac, Fresno chili, cilantro, plantain chips	26
Beef sirloin tartare, Meyer lemon mayo, shallots, parsley, red wine vinaigrette, chervil, waffled potatoes	24
Grilled Monterey Bay calamari with Spanish chorizo filling, fried artichokes, salsa macha	24

main features

Pacific swordfish, sweet 100 tomatoes, fregola, Romano beans, pesto alla Trapanese, capers, gastrique	44
House tagliatelle pasta, golden chanterelle mushroom sugo, tarragon, roasted tomatoes, breadcrumbs, Pecorino Sardo	34
Eggplant Milanese, romanesco crostata, tomato vinaigrette, Nardello peppers, sungolds, snap peas, sultana relish	32
Madras curry sesame fried chicken, Persian greens, marinated cucumbers, baby carrots, hummus, spiced honey	36
Five-spice duck breast, couscous, roasted delicata squash, pomegranate, Belgian endive, rose petal sauce, quacklins	45
Grilled brined heritage pork chop, Brentwood corn, charred shishitos, grilled cowboy onions, mojo verde	45
Grilled Akaushi Wagyu bavette, fingerling potatoes, sauce gribiche, broccoli rabe, Cabernet-beef 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: 'Batman Returns', 1992, 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.*