

foreigncinema

friday, october 10, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Hog Island Atlantic (<i>Tomales Bay, CA</i>)	4	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4	/	27	/	54
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/	24	/	48
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48
Razor Clams (<i>Nantucket, MA</i>) * <i>sangre de tigre, cucumber, trout caviar</i>	6	/	36	/	72

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*

<i>house made potato chips, crème fraîche</i>	
Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

Tonight we feature Moinoterra 'Vilana', P.G.I. Crete 2023 \$17/glass or \$45/carafe

The island of Crete sits in the middle of the Mediterranean Sea and is known for being a large producer of wine, though they are rarely seen outside of Europe. 'Vilana' has emerged as perhaps the best local white grape, being bright, fresh and citrusy. *pairs well with the pacific swordfish*

urban picnic

Mediterranean mixed olives	7.5
Fig leaf baked goat cheese, red flame grapes, lavender, radicchio, baguette crostini, crudité	21
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, farm egg, frisée, beet mimosa, toasted walnuts, citrus vinaigrette, crema	25
Chef's pâté de campagne, poached quince, grilled levain, field greens, cornichon, Dijon	24

premieres

Soup: Moroccan vegetable harira, stewed aromatic tomatoes, lentils, chickpeas, house labneh	12
Heirloom chicory salad, Jonagold apples, fried almonds, apple cider-mustard vinaigrette, Dutch Brabander cheese	16.5
Cinema Caesar, Sonoma little gem, lemon, garlic, garlic scented torn levain croutons, Reggiano Parmigiano shower	16.5
Hand pulled mozzarella, figs, chef's house-cured sliced pancetta, hazelnut aillade, mint	18
Pacific coast halibut sashimi, salted plum ponzu, lemongrass crunch, toasted sesame, yuzu kosho, shiso	24
Beef sirloin carpaccio, horseradish cream, fried capers, frilly mustard greens, gaufrettes, Manchego	24
Oaxacan style plancha of Monterey Bay calamari, robust mole rojo, chickpeas, cilantro aioli, totopos	23

main features

Seared Pacific swordfish, breadcrumb-herb salsa, celery root soubise, spiced delicata squash, baby carrots	44
House made tagliatelle, broccoli rabe, fresh ricotta, shishito peppers, baby leeks, garlic butter, Calabrian chili	32
Fragrant coconut curry, gold chanterelles, cauliflower, peppers, zucchini, Yukons, curry leaf, basmati rice, pad pad	31
Poulet Frites, roasted za'atar scented chicken, hand cut French fries, Romano beans, spicy cilantro-feta, toum	35
Five-spice duck breast, Warren pear, Parsi-style potato hash, chicories, pistachios, quacklin butter	43
Grilled Heritage pork chop, Pecorino-herb salsa, sage-roasted honeynut squash purée, grilled kale, balsamic	43
Grilled Akaushi Wagyu bavette steak, sungold cherry tomatoes, eggplant, bulgur, green harissa, Cabernet beef jus	44
Grilled 14oz 28-day aged Wagyu New York, served with the above accompaniments	74

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

Chef Ahmad's rosemary & roasted garlic focaccia, extra virgin olive oil	5.5
Schoolyard bread: whole grain rye + honey sourdough, our cultured butter, sea salt	5.5

Film: 'The Player', 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.