

foreigncinema

tuesday, october 13, 2026

oysters*

	EACH		HALF		DOZEN
Birch Point (<i>Dyer Bay, MN</i>)	4	/	24	/	48
Blue Devils (<i>Baja, MX</i>)	4	/	24	/	48
Ichiban (<i>Skagit Bay, WA</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
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48
Standish Shore (<i>Duxbury Bay, MA</i>)	4	/	24	/	48

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 2016 \$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 poulet frites

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, Shinko pears, crudité, rose endive, crostini	22
Santa Barbara smoked salmon, dill crema, baby beets, frisée, pickled onions, toasted walnuts, cress, crostini	25
Brandade: salt cod, Dungeness crab, whipped Yukon potatoes, garlic, crostini, pickles à la grecque	25

premieres

Soup: Brentwood corn velouté, chive oil, crème fraîche	12
FC Caesar: Castelfranco, garlic, anchovy, lemon, crispy tortilla, radishes, Manchego	16.5
Fuyu persimmons & Piel de Sapo melon, fresh pulled stracciatella, salsa macha, mint, grilled levain	17
Roman style fried artichokes, basil toum, Meyer lemon relish, Reggiano	24
Local halibut tartare, avocado, sweet ponzu, spring onion, habanero, trout roe, plantain chips	26
Beef sirloin carpaccio, tarragon-shallot mayo, fried rosemary, gaufrettes, fresh horseradish	24
Grilled Monterey Bay calamari, chermoula, aioli, chili oil, breadcrumbs	24

main features

Seared Maine scallops, celery root purée, local chanterelles, cherry tomato & yellow Romano salad, almond salsa rustica	44
House tagliatelle pasta, slivered snap peas, Meyer lemon, Calabrian chili, breadcrumbs, Pecorino Sardo	34
Eggplant Milanese, zucchini, tomato vinaigrette, Nardello peppers, Tokyo turnips, sungolds, sultana relish	32
<i>Poulet frites!</i> Za'atar rubbed roasted chicken, French fries, Dijonnaise, spicy cilantro feta sauce	36
Five-spice duck breast, Italian white beans, roasted delicata, endive, roasted pears, hazelnuts, quacklins, Cassis	45
Grilled Heritage lavender brine pork chop, soft polenta, quelites greens, Red Flame grapes, balsamic	45
Grilled Akaushi Wagyu bavette, crispy fingerlings, grilled rabe, heirloom tomatoes, sauce gribiche	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

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.*