

foreigncinema

wednesday, october 14, 2026

oysters*

	EACH	HALF	DOZEN
Burch Point (Dyer Bay, MN)	4 /	24 /	48
Blue Devils (Baja, MX)	4 /	24 /	48
Ichiban (Skagit Bay, WA)	4 /	24 /	48
Saint Simon (Saint Simon Bay, NB, CN)	4 /	24 /	48
Shigoku (Sanish Bay, WA)	4.5 /	27 /	54
Shio Tang (Skagit Bay, WA)	4 /	24 /	48
Standish Shore (Duxbury Bay, MA)	4 /	24 /	48

shellfish*

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

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

caviar*

Tsar Niconlai Estate .5 oz. 59
Tsar Niconlai Golden Osetra .5 oz. 83
hand cut potato chips, crème fraîche

Tonight we feature Nicolas Joly 'Clos de la Coulee de Serrant' Sauménieres, Loire Valley, France 2016 \$23/glass or \$67/canafe.

Nicolas Joly has been a proponent of biodynamic vines for a long time. No additions, just good honest farming.

Although part of Sauménieres, the vineyard is recognized as special and has its own appellation.

Now showing some maturity, this chemin blanc is a savory dry white wine with notes of apple.

Pairs well with the poulet frites

urban picnic

Mixed Mediterranean olives

Lavender scented goat cheese baked on fig leaf, Shinko pears, crudité, rose endive, crostini

Santa Barbara smoked salmon, dill crema, baby beets, frisée, pickled onions, toasted walnuts, cress, crostini

Brandade: salt cod, Dungeness crab, whipped Yukon potatoes, garlic, crostini, pickles à la grecque

premieres

Soup: Brentwood corn velouté, chive oil, crème fraîche

FC Caesar: Casteltranco, garlic, anchovy, lemon, crispy tortilla, radishes, Manchego

Fuyu persimmons & Piel de Sapo melon, fresh pulled stracciatella, salsa macha, mint, grilled levain

Roman style fried artichokes, basil toum, Meyer lemon relish, Reggiano

Local halibut tartare, avocado, sweet ponzu, spring onion, habanero, trout roe, plantain chips

Beef sirloin carpaccio, tarragon-shallot mayo, fried rosemary, gaufrettes, fresh horseradish

Grilled Monterey Bay calamari, chermoula, aioli, chili oil, breadcrumbs

main features

Searced Maine scallops, local chanterelles, roasted radicchio, cherry tomato & yellow Romano salad, almonds, salsa rustica

House tagliatelle pasta, slivered snap peas, Meyer lemon, Calabrian chili, breadcrumbs, Pecorino Sardo

Eggplant Milanese, zucchini, tomato vinaigrette, Nardello peppers, Tokyo turnips, sunolds, sultana relish

Poulet frites! Za'atar rubbed roasted chicken, French fries, Dijonnaise, spicy cilantro feta sauce

Five-spice duck breast, Italian white beans, roasted delicata, endive, roasted pears, hazelnuts, quacklins, Cassis

Grilled Heritage lavender brine pork chop, soft polenta, quelites greens, Red Flame grapes, balsamic

Grilled Akaushi Wagyu bavette, crispy fingerlings, grilled rabe, heirloom tomatoes, sauce gribiche

Grilled 28-day aged Wagyu rib-eye steak, served with the above accompaniments

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.