

foreigncinema

thursday, october 16, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Kumamoto (<i>Humboldt, CA</i>)	4.5	/	27	/	54
Pt Reyes Miyagi (<i>Point Reyes, CA</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/	24	/	48
Sea Cups (<i>Baja, MX</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*) *
sangre de tigre, cucumber, trout caviar

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*

house made potato chips, crème fraîche

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 cod, scallop & clams

urban picnic

Mediterranean mixed olives	7.5
Fig leaf baked goat cheese, lavender, Shinko pears, baguette crostini, crudité	21
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, Sonoma farm egg, beet mimosa, toasted walnuts, frisée, citrus vinaigrette, crema	25
Chef Ahmad's house cured bresaola, Mission figs, hand pulled mozzarella, olio verde	24

premieres

Soup: autumn white velouté, root vegetables, crème fraîche, Périgord truffle oil	12
Sonoma little gem salad, Warren pears, Roquefort, Champagne-shallot vinaigrette, chives	16.5
Cinema Caesar: heirloom chicories, lemon, anchovy, garlic, hand torn croutons, Reggiano	16.5
Heirloom tomatoes, cured local anchovies, preserved lemon, garlic chips, mint, basil	18
Pacific halibut crudo, salsa aji amarillo, Brokaw avocado, blistered padróns, pickled jicama, radish	24
Beef sirloin carpaccio, arugula, capers, olio agrumato, gaufrettes, Piave shower	24
Plancha of Monterey Bay calamari, Oaxacan style mole, chickpeas, cilantro-lime mayo, totopos	23

main features

Provençal style scallop, cod, Manila clams, tomato-saffron broth, little turnips, olives, rouille, fennel, grilled bread	44
House chitarra pasta, gold chanterelles, leek confit, herbed breadcrumbs, Pecorino, lemon, black pepper	32
Saffron risotto galettes, honeynut squash purée, sungold tomatoes, cauliflower, Romano beans, olivada, toum	31
Madras curry fried chicken, hummus, honey-coriander roasted baby carrots, kishmish, spiced honey	35
Five-spice duck breast, Crimson grapes, caramelized cippolini, delicata squash, roasted Treviso, quacklins, paté toast	43
Grilled Heritage pork chop, tabil, Umbrian farro, Persian style chard, rose petal sauce, lemon, balsamic-pork jus	43
Grilled Akaushi Wagyu bavette, Italian white beans, Lacinato kale, blistered shishitos, red chermoula, Cabernet 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

Rosemary & roasted garlic focaccia, extra virgin olive oil 5.5
Warm Acme levain bread, our cultured butter, flaky sea salt 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.