

foreigncinema

monday, october 19th, 2026

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, NB, CN</i>)	4.5	/	27	/	54
Island Creek (<i>Duxbury Bay, MA</i>)	4	/	24	/	48
Northern Belle (<i>Prince Edward Island, CN</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/	24	/	48
Samish Peal (<i>Samish Bay, WA</i>)	4	/	24	/	48
Shigoku (<i>Samish Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
Lobster (<i>Maine</i>)	45	/	90
Dungeness Crab (<i>Washington</i>)	40	/	80
Plateaux de Fruits de Mer	95	/	195

caviar*

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz.	83
<i>hand cut potato chips, crème fraîche</i>	

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
Herbed goat cheese baked on radicchio, Warren pears, crudité, rose endive, crostini	22
Santa Barbara smoked salmon, dill crema, ruby grapefruit, frisee, pickled onions, cress, crostini	25
Brandade: salt cod, whipped Yukon potatoes, green chili, garlic, crostini, pickles à la Grecque	25
Fresh pulled mozzarella, Mission figs, basil pistou, saba, Aleppo, mint, grilled seeded toast	20

premieres

Soup: tomato & white corn bisque, zucchini, ras oil, crème fraîche	12
October chicories: Castelfranco, green goddess dressing, marinated baby beets, pepitas, ricotta salata	16.5
Early girl tomato salad, horseradish aioli, Persian cucumber, garlic croutons, Tabil vinaigrette, basil	20
Local halibut ceviche, leche de tigre, Brokaw avocado, spring onion, fresno chili, mango, crispy plantains	26
Beef sirloin tartare, Dijonnaise, shallots, parsley, cornichon, farm egg, waffle chips	24
Spanish octopus carpaccio, saffron toum, Castelvetrano olives, capers, lemon, parsley	24
Grilled Monterey Bay calamari, Oaxacan mole, grilled pineapple, mojo verde, cilantro mayo, tortilla whiskers	23

main features

Pacific swordfish, romesco sauce, roasted fingerlings, Valencia orange, Romano beans, Picholine tapenade, aioli	44
House tagliatelle pasta, golden chanterelles, cherry tomato, chili flake, lemon, Parmesan	34
Pumpkin risotto, squash confit, celery root, cranberry beans, fried sage, walnuts	32
Madras curry sesame fried chicken, hummus, Moroccan spiced cauliflower & baby carrots, ras honey	36
Five-spice duck breast, beluga lentils, baby turnips, endive, roasted grapes, quacklins, Cassis	45
Grilled heritage lavender brined pork chop, Umbrian farro, broccoli rabe, pecorino salsa	45
Grilled Akaushi Wagyu bavette, Italian white beans, grilled rainbow chard, fried artichokes, Meyer lemon bagna càuda	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 olive 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.