

foreigncinema

friday, october 23, 2026

oysters*

Oysters*	EACH		HALF		DOZEN
Beau Soleil (<i>Prince Edward Island, CN</i>)	4	/	24	/	48
Riptide (<i>Westport River Estuary, MA</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/	24	/	48
Samish Pearl (<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

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>Washington</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
<i>Hand cut potato chips, crème fraîche</i>	

Tonight we feature Nicolas Joly 'Clos de la Coulee de Serrant' Savennières, Loire Valley, France 2013 \$25/glass or \$77/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 fried chicken

urban picnic

Mixed Mediterranean olives	7.5
Herbed goat cheese baked on radicchio, roasted grapes, crudité, rose endive, crostini	22
Santa Barbara smoked salmon, torta fritta, trout roe, Meyer lemon mayo, fines herbes	26
Brandade: salt cod, whipped Yukon potatoes, garlic, green chili, crostini, vegetables à la Grecque	25

premieres

Soup: tomato & zucchini bisque, Tunisian spiced olio, crème fraîche	12
October chicories: Castelfranco, green goddess dressing, croutons, pomegranates, pepitas, ricotta salata	16.5
Fresh pulled mozzarella, Fuyu persimmon, basil pistou, saba, Aleppo, mint	20
Local halibut ceviche, leche de tigre, Brokaw avocado, mango, spring onion, crispy plantains, Fresno chilies	26
Beef sirloin tartare, shallots, parsley, cornichon, farm egg, Dijonnaise, waffle chips	24
Spanish octopus carpaccio, saffron toum, Castelvetrano olives, capers, lemon, parsley	24
Pommes dauphine stuffed with Dungeness crab, Meyer lemon remoulade, chives	21

main features

Pacific swordfish, Valencia orange, French caviar lentils, artichokes Provençal, baby carrots, frisée, aioli	44
House tagliatelle pasta, golden chanterelles, cherry tomatoes, lemon, Reggiano shower, chili flakes	34
Acquerello autumn risotto, celery root, cranberry beans, butternut squash confit, fried sage, walnuts	32
Madras curry sesame fried chicken, marinated chickpea salad, blistered shishitos & snap peas, ras el hanout honey	36
Crisp duck leg confit, sliced five-spice duck breast, parsnips, almond aillade, pear butter, endive, Cassis-duck jus	45
Grilled heritage lavender brined pork chop, Tuscan farro, broccoli rabe, pecorino salsa, grilled lemon	45
Grilled Akaushi Wagyu bavette, Italian white beans, Meyer lemon bagna càuda, Early Girl tomato, breadcrumbs	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 Edible Schoolyard bread, our cultured butter, flaky sea salt 5.5

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.*