

foreigncinema

monday, october 26, 2026

oysters*

	EACH		HALF		DOZEN
Riptide (<i>Westport River Estuary</i> , MA)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay</i> , N.B., CN)	4	/	24	/	48
Samish Pearl (<i>Samish Bay</i> , WA)	4	/	24	/	48
Shigoku (<i>Samish Bay</i> , WA)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay</i> , WA)	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. <i>hand cut potato chips, crème fraîche</i>	83

Tonight we feature Nicolas Joly 'Clos de la Coulee de Sérrant' 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, Meyer lemon crema, pickled onion, farm eggs, frisée, trout roe, baguette toast	26
Brandade: salt cod, whipped Yukon potatoes, garlic, green chili, crostini, vegetables à la Grecque	25

premieres

Soup: winter root vegetable velouté, Tunisian spiced olio, crème fraîche	12
October chicories: Castelfranco, Banuyls vinaigrette, Warren pears, spiced pepitas, Essex feta	16.5
Cinema Caesar: lacinato kale, cilantro, anchovy, lime dressing, tortilla chips, radishes, Manchego	20
Local halibut ceviche, ginger yuzu jus, avocado mousse, habanero, spring onions, cilantro, plantain chips	26
Beef sirloin tartare, sauce gribiche, parsley, shallots, fried capers, chervil, waffle chips	24
Spanish octopus carpaccio, saffron toun, Castelvetrano olives, capers, lemon, parsley	24
Yellow & green Romano beans, onion, tempura, kewpie mayo, togarashi, shiso	18

main features

<i>Grande aioli</i> : swordfish, poached squid & Manila clams, blood oranges, cherry tomatoes, fried russets, string beans, aioli	44
House tagliatelle pasta, golden chanterelles, leeks confit, 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, parsnip purée, shishitos & snap peas, persimmon chutney, spiced honey	36
Five-spice duck breast, truffled cranberry bean purée, glazed baby carrots, frisée, roasted grapes, Cassis	45
Grilled heritage lavender brined pork chop, soft polenta, rainbow chard, artichokes, salsa verde	45
Grilled Akaushi Wagyu bavette, Italian white beans, grilled rabe, horseradish crema, red onion jam	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, 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.*