

foreigncinema

thursday, october 29, 2026

oysters*

	EACH		HALF		DOZEN
Blue Devil (<i>Baja, MX</i>)	4	/	24	/	48
Pacific Cocktail (<i>Baynes Sound, B.C, CN</i>)	4	/	24	/	48
Royal Miyagi (<i>British Columbia, CN</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	
	16	/	32	
White Prawn Cocktail (<i>Sea of Cortez</i>)				
	HALF		WHOLE	
	45	/	90	
Lobster (<i>Maine</i>)				
Dungeness Crab (<i>California</i>)	40		80	
	ROYALE		IMPERIAL	
	95	/	195	
Plateaux de Fruits de Mer				

caviar*

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

We salute our friend, mentor, and chef Judy Rodgers, on the occasion of her 70th birthday, coinciding with the 25th anniversary of her cookbook, The Zuni Café Cookbook. In late 1985 through 1993, we cooked together, collected her hand written notes, recipes, concepts and dreams, and observed Judy's ideas blossom into radical, revolutionary beauty.

urban picnic

Mixed Mediterranean olives	7.5
Santa Barbara smoked salmon, sliced red onion, capers, crème fraîche, dill, rye crackers	22
Tuscan chicken liver crostini, sage, shallots, capers, grilled batard bread, French breakfast radishes	20
Charcuterie: pork & duck terrine graisserons, foie gras pâté, rabbit rillettes, brandied grapes, prunes in Armagnac	28
Brandade 'Morue à la Rouergate' gratinée, crostini, vegetables à la Grecque	24

premieres

<i>Zuppa alla Pavese</i> , rich chicken broth with a poached farm egg, pecorino and herb shower	12
Mesclun salad with blood oranges, garlic chapons, red wine vinaigrette	16.5
<i>Salade Landaise</i> : frisée, castelfranco, bacon lardon, fuyu persimmon, toasted hazelnuts, saba	17
Fritto misto: radicchio, broccoli rabe, onions, anchovy-lemon mayonnaise	25
Ricotta malfatti, gnocchi with, snap peas, zucchini julienne, Galician Mitica "Parmigiano" cheese	24
Chef's boudin blanc, roasted butternut squash purée, balsamic jus	25
Secret Smokey duck carcass with citrus gremolata - <i>while available</i>	AQ

main features

Grilled Chinook king salmon, French caviar lentils, house cured pancetta crisp, mirepoix, garlic beurre rouge	44
Seafood Risotto Nero, sea scallops, Maine lobster, calamari, mussels, clams, squid ink, opal basil	44
Hand made farfalle pasta, Mt. Shasta gold chanterelle mushroom sugo, 24-month aged Reggiano Parmigiano	32
Benicia Union Hotel inspired fried chicken with chard cooked in cream, corn spoonbread	36
Braised duck leg, sliced five-spice breast, sautéed apples, celery root purée, pearl onions	45
Grilled lamb rack chops, <i>pommes landaises</i> , glazed little carrots, persillade, jus	45
Grilled bavette with Italian white beans, baby artichokes, mustard Béarnaise sauce	46
Grilled rib-eye steak with bone marrow, garlic-fresh mint, <i>pommes landaises</i> , red wine beef jus	85

Fried anchovy-stuffed green olives, lemon 7.5
Ibérico pork chicharrónes, harissa spice, lime, sea salt 7.5

Rosemary & castelvetrano 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.*