

foreigncinema

friday, october 30, 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
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 Coulée de Sérant' 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, Rose apple, crudité, rose endive, crostini	22
Brandade: salt cod, whipped Yukon potatoes, garlic, green chili, crostini, vegetables à la Grecque	25
Santa Barbara smoked salmon, Meyer lemon crema, pickled onion, farm eggs, frisée, trout roe, baguette toast	26
Charcuterie: pork & duck terrine graisserons, foie gras pâté, rabbit rillettes, brandied grapes, prunes in Armagnac	28

premieres

Soup: rich chicken brodo, Sardinian fregola, fines herbes, Pecorino	12
October chicories: Castelfranco, Banyuls vinaigrette, Fuyu persimmon, spiced pepitas, Gruyère	16.5
Local halibut crudo, Shinko pear vinaigrette, Brokaw avocado, serrano chili, lime	17
Beef sirloin tartare, creamy horseradish, parsley, shallots, fried capers, chervil, waffle chips	26
Spanish octopus carpaccio, toum, Castelvetrano olives, capers, lemon	24
New Zealand lamb lollipops, labneh, chermoula, pomegranate	24

main features

<i>Le Grand Aioli</i> : swordfish, poached squid, Manila clams, blood oranges, little tomatoes, fingerlings, tapenade, aioli	44
House tagliatelle pasta, golden chanterelles, Early Girl tomato 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, Pink Lady apple smash, white corn spoonbread, spiced honey	36
Five-spice duck breast, pommes persillade, glazed baby carrots, roasted grapes, frisée, Cassis	45
Grilled heritage lavender brined pork chop, soft polenta, creamy rainbow chard, grilled lemon	45
Grilled Akaushi Wagyu bavette, Italian white beans, grilled rabe, bone marrow butter, 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 & Casteveltrano 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.
Corkage fee: \$40 per 750ml bottle, Magnum corkage \$80; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.