foreigncinema

monday, november 2, 2026

oysters*

	EACH	HALF	DOZEN
Blue Devil *(Baja, MX)*	4	24	48
Pacific Cocktail *(Baynes Sound, B.C, CN)*	4	24	48
Royal Miyagi *(British Columbia, CN)*	4	24	48
Saint Simon *(Saint Simon Bay, N.B., CN)*	4	24	48
Samish Pearl *(Samish Bay, WA)*	4	24	48
Sea Cup *(Charleston, SC)*	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 *(Sea of Cortez)*	16	32

	HALF	WHOLE
Lobster *(Maine)*	45	90
Dungeness Crab *(California)*	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

hand cut potato chips, crème fraîche

Tonight we feature Nicolas Joly 'Clos de la Coulée 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
Brandade: salt cod, whipped Yukon potatoes, garlic, green chili, crostini, vegetables à la Grecque	25
Santa Barbara smoked salmon, beet mimosa, farm egg, citrus vinaigrette, dill crema, trout roe	26

premieres

Soup: mushroom velouté, chive oil, fines herbs	12
Castelfranco chicory salad, Pink Lady apples, prosciutto lardons, Dijon vinaigrette, Gruyère	16.5
Cinema Caesar: Lacinato kale, anchovy, lemon, garlic croutons, Parmesan	17.5
Ahi tuna poke, citrus ponzu, avocado mousse, cucumber, scallions, taro chips	17
Beef sirloin carpaccio, Meyer lemon mayo, fried artichokes, Manchego	26
Ibérico pancetta & house mozzarella, Warren pear, pistachio dukkah, mint, saba	18
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, cilantro-lime mayo, totopos	25

main features

Seared local swordfish, crispy russets, almond romecso, arugula, tapenade, aioli, blood orange	44
Parisian-style truffled gnocchi, golden chanterelles, leek confit, sage, browned butter, Brabander	34
Acquerello autumn risotto, celery root, cranberry beans, delicata squash, mizuna, walnuts	32
Madras curry sesame fried chicken, parsnip purée, honey-coriander roasted baby carrots, ras honey	36
Five-spice duck breast, butternut squash purée, currants, roasted escarole, hazelnuts, cassis, foie gras butter	45
Grilled heritage lavender brined pork chop, Alsatian cabbage, smashed apples, Dijon butter, balsamic	45
Grilled Akaushi Wagyu bavette, Italian white beans, grilled rabe, Pecorino, salsa verde	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: 'Ferris Bueller's Day Off', 1986

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.*