foreigncinema

friday, november 6, 2026

oysters*

	EACH	HALF	DOZEN
Blue Devil *(Baja, MX)*	4	24	48
Beau Soleil *(Miramichi Bay, N. B. CN)*	4.5	27	54
Riptide *(Westport River Estuary, MA)*	3.5	21	42
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

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 Six Cloves Wines 'Arvine' Alder Springs Vineyard, Mendocino 2025 $18/glass or $57/carafe.
Mendocino County, north of San Francisco, is both rugged and beautiful, with many vineyards being above the fog line. Located in the cooler northern part of the county, Alder Springs is one such vineyard. The white grape 'Arvine' which thrives in these conditions, produces a wine that is bright with citrus and melon flavors.
Pairs well with the Kerala style seafood curry

urban picnic

Mixed Mediterranean olives	7.5
Herbed goat cheese baked on radicchio, Pink Lady apples, 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

Moroccan harrira lentil soup, labneh, meshwaya	12
Castelfranco chicory salad, Comté, Red Flame grapes, verjus vinaigrette, candied walnuts	16.5
Roasted delicata squash, whipped Essex feta, blood oranges, garam masala scented molasses	17
Pacific Bluefin tuna crudo, apple dashi, toasted sesame, serrano chilies, fennel, sumac	26
Beef sirloin carpaccio, fried baby artichokes, Manchego peels, Meyer lemon mayo	25
House cured Ibérico pancetta, fresh pulled mozzarella, Warren pear, pistachio dukkah, mint, saba	20
Grilled Monterey Bay calamari, chickpeas, salsa macha, cilantro-lime mayo	24

main features

Kerala-style Pacific cod, mussels, clams, coconut turmeric curry, sweet 100s, basmati, Romanesco, padpad	44
Acquerello autumn risotto, celery root, cranberry beans, butternut squash confit, pomegranates, walnuts	32
Parisian-style gnocchi, golden chanterelles, leek confit, sage, brown butter, Brabander cheese	33
Poppy seed fried chicken, Creole spices, braised Lacinato kale, smokey beans, piccalilli	35
Five-spice duck breast, parsnip purée, tart cherry salsa, roasted escarole, hazelnuts, duck liver mousse, Cassis-duck jus	45
Grilled Heritage lavender brined pork chop, Alsatian cabbage, smashed apples, Dijon butter, balsamic	45
Grilled Akaushi Wagyu bavette, duck fat fingerling potatoes, cippolini onions, baby carrots, mustard Béarnaise	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: 'Ferris Bueller's Day Off', 1986, 35 mm

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.*