foreigncinema

tuesday, november 10, 2026

oysters*

	EACH		HALF		DOZEN
Baja Babe *(San Quinten, Baja, MX)*	4	/	24	/	48
Birch Point *(Dyer Bay, MN)*	4	/	24	/	48
Blue Devil *(Baja, MX)*	4	/	24	/	48
Riptide *(Westport River Estuary, MA)*	4	/	24	/	48
Royal Miyagi *(Baynes Sound, B.C.)*	4	/	24	/	48
Saint Simon *(Saint Simon Bay, N.B. CN)*	4.5	/	27	/	54
Samish Pearl *(Samish Bay, WA)*	4	/	24	/	48
Sea Cup *(Baja, MX)*	4	/	24	/	48
Shigoku *(Willapa Bay, WA)*	4.5	/	27	/	54
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 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 poppy seed fried chicken

urban picnic

Mixed Mediterranean olives	7.5
Herbed goat cheese baked on radicchio, Crimson 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, dill cream, farm egg, trout roe, wispy chips	26

premieres

Soup: Pumpkin coconut curry velouté, crema, pepitas, cilantro	12
Castelfranco chicory salad, green goddess, baby beets, brioche croutons, ricotta salata	16.5
Shaved Brussels, lemon anchovy dressing, crispy tortilla, pine nuts, radish, Manchego	17
Pacific bluefin tuna crudo, Castelvetrano, Meyer lemon, pickled fennel, Alziari oil	26
Beef sirloin carpaccio, Dijonnaise, fried rosemary, winter chips, arugula, lemon, Piave	25
House cured Ibérico pancetta, fresh pulled mozzarella, Shinko pear, pistachio dukkah, mint, saba	20
Grilled Monterey Bay calamari, mojo verde, shell beans, pickled onions, lime mayo	24

main features

Pacific Mahi-Mahi, white beans, Romanesco, blood oranges, breadcrumb-herb salsa, aioli	44
Autumn Paella: forbidden black rice, delicata, celery root, snap peas, maitakes, soffritto, pimentón toum	32
Cavatelli pasta, golden chanterelles, leek confit, butternut, chili flakes, brown butter, sage, Parmesan	33
Poppy seed fried chicken, Creole spices, zucchini spoonbread, braised kale, feta sauce, pomegranates, spiced honey	35
Five-spice duck breast, caviar lentils, wilted escarole, coriander spiced carrots, toasted almonds	45
Grilled Heritage lavender brined pork chop, Tuscan farro, baby artichokes, pecorino salsa, balsamic	45
Grilled Akaushi Wagyu bavette, duck fat fingerlings, grilled rabe, truffled horseradish sauce	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.*