foreigncinema

thursday, november 12, 2026

oysters*

	EACH		HALF		DOZEN
Baja Babe *(San Quintín, 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. CN)*	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

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
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 potato chips	26

premieres

Soup: rich duck brodo, Meyer lemon, orecchiette, Pecorino shower	12
Castelfranco chicory salad, d'Anjou pears, Comté, pumpkin seed brittle, Banyuls vinaigrette, saba	16.5
Blood oranges, Shinko pears, charred Medjool dates, whipped feta, garam masala	17
Pacific bluefin tuna crudo, Buddha's hand, Fresno chili, avocado mousse, fennel pollen	26
Beef sirloin carpaccio, crispy lentils, lemon, broccoli rabe, Spanish Mitica-herb salsa	25
Autumn vegetables: Romanesco, baby beets, parsnips, artichokes, Tunisian spices	18
Grilled Monterey Bay calamari, coconut, Thai chili, fresh curry leaf, crispy chickpeas, lime mayo	24

main features

Pacific mahi-mahi, herbed spätzle, caramelized Brussels, butternut squash, citrus-caper gremolata	44
Autumn Paella: forbidden black rice, delicata, celery root, snap peas, maitakes, soffritto, pimentón toum	32
Spaghettini alle vongole, Manila clams, Calabrian chili butter, parsley, garlic, pangrattato	33
Poppy seed fried chicken, Creole spices, poblano-cheddar cornbread, braised kale, pomegranates, spiced honey	34
Five-spice duck breast, fresh chestnut purée, wilted escarole, Red Flame grapes, quacklins, almond aillade	44
Grilled Heritage lavender brined pork chop, Pink Lady apples, baby carrots, fingerlings, sauce au poivre	45
Grilled Akaushi Wagyu bavette, Yukon potato gratin, glazed cipollini onions, Chasseur 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, 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.