foreigncinema

monday, november 16, 2026

oysters*

	EACH	HALF	DOZEN
Beau Soleil *(Miramichi Bay, NB, CN)*	4.5	27	54
Little Skookum *(Puget Sound, WA)*	4	24	48
Marin Miyagi *(Tomales Bay, CA)*	4	24	48
Royal Miyagi *(Baynes Sound, BC, CN)*	4	24	48
Sea Cup *(Baja, MX)*	4	24	48
Shigoku *(Willapa Bay, WA)*	4.5	27	54
Steamboat *(Puget Sound, 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
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 crema, farm egg, trout roe, wispy potato chips	26

premieres

Soup: leek and potato veloute, truffle oil, crème fraîche	12
Castelfranco chicory salad, d'Anjou pears, Comté, pepitas, Banyuls vinaigrette	16.5
Blood oranges, Shinko pears, charred Medjool dates, whipped feta, garam masala	17
Bluefin tuna crudo, Brokaw kiwi aguachile, avocado, serrano chili, sumac	26
Beef sirloin carpaccio, crispy lentils, lemon, broccoli rabe, bagna cauda, Manchego	25
Roasted delicata & little beets, tabil vinaigrette, labneh, pomegranates, mint, saba	18
Plancha! Monterey Bay calamari, smokey al pastor sauce, chickpeas, lime mayo, totopos	24

main features

Pacific mahi-mahi, herbed spätzle, caramelized Brussels, butternut squash, citrus-caper salsa	44
Autumn Paella: forbidden black rice, delicata, celery root, snap peas, parsnips, soffritto, pimentón toum	32
Spaghettini alle vongole, Manila clams, Calabrian chili butter, zucchini, capers, parsley, garlic, pangrattato	33
Poppy seed fried chicken, Creole spices, hummus, Moroccan spiced baby carrots & Romanesco, spiced honey	34
Five-spice duck breast, Italian white beans, wilted escarole, Red Flame grapes, almond aillade, cassis butter	44
Grilled Heritage lavender brined pork chop, spicy braised greens, poached atichokes, pecorino salsa	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

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.