foreigncinema

saturday, november 21, 2026

oysters*

	EACH	HALF	DOZEN
Beau Soleil *(Miramichi Bay, NB, CN)*	4.5	27	54
Blue Devil *(Baja, MX)*	4	24	48
Little Skookum *(Puget Sound, WA)*	4	24	48
Pickering Passage *(Washington)*	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 madras curry 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

Ribollita: Tuscan vegetable soup with shell beans, stewed tomatoes, kale, chard, pezzi di pane, Reggiano	12
November chicory salad, Lucy Rose apples, fennel, pistachio, za'atar vinaigrette, ricotta salata	16.5
Blood oranges, Shinko pears, charred Medjool dates, whipped feta, garam masala	17
Bluefin tuna tostada, Kishu mandarin hot sauce, avocado, serrano chili, sesame, blue corn tortilla	26
Beef sirloin carpaccio, shaved zucchini, bagna càuda, breadcrumbs, lemon	25
Plancha! Monterey Bay calamari, smoky al pastor, chickpeas, aioli, cilantro, lime, totopos	24
16-month house-aged Foreign Cinema Ibérico prosciutto, warm torta fritta	30

main features

Maine sea scallops, citrus-caper salsa, caramelized Brussels, butternut squash, herbed spätzle	44
Autumn Paella: forbidden black rice, celery root, snap peas, Tokyo turnips, soffritto, pimentón toum	32
Hand cut tagliatelle pasta, Lacinato kale pesto, shaved Romanesco, toasted walnuts, Reggiano	33
Madras curry sesame fried chicken, hummus, agro dolce broccoli rabe, pomegranates, kishmish	34
Five-spice duck breast, apple-celeriac soubise, roasted escarole, Red Flame grapes, quacklins, Cassis butter	44
Grilled Heritage lavender brined pork chop, butter beans, delicata squash, salsa macha, curry leaf	45
Grilled Akaushi Wagyu bavette, duck fat fingerling potatoes, baby carrots, roasted poblano salsa verde, beef jus	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

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.