

foreigncinema

* We offer a 3-course tasting menu, \$60 per person, not including tax and gratuity.

monday, december 8th, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Hog Island Highwaters (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Pacific Gold (<i>Morro Bay, CA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

Razor Clams (*Nantucket, MA*) 6 / 36 / 72
dressed in sangre de tigre, cucumber, trout roe

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
	HALF		WHOLE
Lobster (<i>Maine</i>)	45	/	90
Dungeness Crab (<i>California</i>)	40	/	80
	ROYALE		IMPERIAL
Plateaux de Fruits de Mer	95	/	195

caviar*

house made potato chips, crème fraîche

Tsar Nicoulai Estate .5 oz. 59
Tsar Nicoulai Golden Osetra .5 oz. 83

Tonight we feature Moinoterra 'Vilana', P.G.I. Crete 2023 \$17/glass or \$45/carafe

The island of Crete sits in the middle of the Mediterranean Sea and is known for being a large producer of wine, though they are rarely seen outside of Europe. 'Vilana' has emerged as the best local white grape, being bright, fresh, citrusy. *Pairs well with the petrale sole*

urban picnic

Mediterranean mixed olives	7.5
*Baked Fromager d'Affinois, galic confit, Shinko pears, Belgian endive, baguette crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, pickled onion, dill, farm egg, crème fraîche, fines herbes, crostini	26
Persimmon toast: fromage blanc, candied walnuts, Fuyu persimmons, Bernal seeded loaf, saba	24

premieres

*Soup: vegetable minestrone, Italian white beans, haricot verts, Tuscan kale, tomato, Piave	12
*Winter Caesar salad, Sonoma little gems, lime, garlic, crispy tortilla, anchovy, radishes, Manchego	16.5
Heirloom chicories, Gala apple, Riesling vinaigrette, puffed farro, shaved fennel, Roquefort	16.5
Pacific tuna sashimi, blood orange ponzu, avosabi, scallion, shiso, togarashi, cilantro oil	25
Beef sirloin carpaccio, crispy onion rings, au poivre remoulade, arugula, lemon	24
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, aioli, cilantro, lime, totopos	24

main features

Fort Bragg Petrale sole, roasted fingerlings, ruby grapefruits, Romano beans, frisée, sauce gribiche	44
House butternut squash cavatelli, green garlic, golden chanterelles, lemon, Calabrian chili, Chèvre, breadcrumbs	32
*Vegetable biryani: parsnips, cauliflower, winter squash, basmati, pomegranates, toum, garam masala, crispy shallots	31
*Tandoori scented half chicken, jeweled couscous, pistachios, baby carrots, cucumber raita, rose petal sauce	35
Four-peppercorn duck breast, celery root soubise, Tuscan farro, lacinato kale, Warren pear, cassis butter, quacklins	43
Grilled Heritage pork chop, soft greens polenta, warm grapes, turnips, wilted chicories, balsamic	43
Grilled Akaushi Wagyu bavette, Brussels sprouts, crispy Russets, creamy horseradish sauce, gremolata	45
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	79

Ibérico pork chicharrónes, harissa spice, lime, sea salt 7.5
Fried anchovy-stuffed green olives, lemon 7.5

Rosemary & leek confit foccacia, extra virgin olive oil 5.5
Warm Acme levain bread, our cultured butter, flaky sea salt 5

Film: 'La Vie en Rose', 2007

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.

