

foreigncinema

saturday, december 20th, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</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
Kusshi (<i>Deep Bay, BC</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

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*

<i>house made potato chips, crème fraîche</i>		
Tsar Nicoulai Estate .5 oz.		59
Tsar Nicoulai Golden Osetra .5 oz.		83

Tonight we feature Clos Fornelli, Corsica, France 2024 \$17/glass or \$45/carafe

The rugged and windswept island of Corsica sits in the middle of the Mediterranean Sea. The wines here are made from native varietals and have a silky, rustic charm. The widely grown red grape Niellucciu is a perfect example of this.

Pairs well with the duck breast

urban picnic

Mediterranean mixed olives	7.5
Baked Fromage d'Affinois, garlic confit, Shinko pears, red endive, baguette crostini	23
Dungeness crab brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, satsuma Mandarins, celery root remoulade, citrus vinaigrette, toasted walnuts	26

premieres

Soup: roasted sunchoke & cashew velouté, crispy chickpeas, truffled crème fraîche	12
Sonoma little gems, cider vinaigrette, Mt. Rose apples, smoked hazelnuts, Brabander	16.5
Hearts of escarole, blood oranges, Cara Caras, shaved fennel, citrus vinaigrette, puffed farro	16.5
Bartlett pears, roasted baby beets, salsa macha, beet chips, house labneh	17
Bluefin tuna crudo, pomegranate aguachile, charred avocado, serrano chili, pickled jicama, crispy garlic	25
Beef sirloin carpaccio, tarragon-shallot mayo, fried caper, arugula, lemon, waffle chips	24
Grilled Monterey Bay calamari, Italian white beans, capers, parsley, lemon, pickled onions	24

main features

Local white seabass, Champagne-Meyer lemon beurre blanc, Sardinian fregola, pickled Romanesco	44
Hand rolled cavatelli pasta, Oregon chanterelles, butternut squash, whipped chèvre, Lacinato kale pesto	32
Yellow Thai coconut curry, parsnip, delicata squash, Yukons, fragrant basmati, lime, chili, fried shallots	31
Madras curry sesame fried chicken, caramelized cipollini soubise, cabbage slaw, spiced honey	35
4-peppercorn duck breast, Brussels sprouts & sweet potato hash, Cassis poached apples, quacklins, duck jus	43
Grilled Heritage pork chop, warm panzanella, Fuyu persimmon, spring onions, roasted grape butter	43
Grilled Akaushi Wagyu bavette, patatas bravas, Oaxacan mole rojo, cowboy onions, mojo verde, cotija	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 Edible Schoolyard bread, our cultured butter, flaky sea salt	5.5

Film: *La Vie en Rose, 2007, 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.