

foreigncinema

friday, february 20th, 2026

oysters*

| | EACH | | HALF | | DOZEN |
|--|------|---|------|---|-------|
| Barachois (<i>Miramichi Bay, N.B., CN</i>) | 4 | / | 24 | / | 48 |
| Hog Island Highwater (<i>Humboldt Bay, 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 |
| Pacific Gold (<i>Morro Bay, CA</i>) | 4 | / | 24 | / | 48 |
| Peale Passage (<i>Totten Inlet, WA</i>) | 4 | / | 24 | / | 48 |
| Shigoku (<i>Willapa Bay, WA</i>) | 4.5 | / | 27 | / | 54 |
| Shio Tang (<i>Skagit Bay, WA</i>) | 4 | / | 24 | / | 48 |

shellfish*

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

caviar*

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

Razor Clams (*Nantucket, MA*) * 6 / 36 / 72

served ceviche style with sangre de tigre, cucumber, trout roe

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

Rugged and windswept, the 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

urban picnic

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| Mediterranean mixed olives | 7.5 |
| Warm Fromager d'Affinois, Shinko pears, garlic confit, radish, red endive, baguette crostini | 23 |
| Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables | 25 |
| Santa Barbara smoked salmon, fingerling potatoes, honey mustard dressing, pickled onions, dill | 26 |
| Chef's house-cured bresaola, slice of Casatica di Bufala, EVOO, arugula, Bernal Bakery country loaf | 21 |

premieres

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| Soup: comforting Persian dahl, green chilis, crispy chickpeas, labneh, mint | 12 |
| Sonoma baby lettuces, tangelos, Brokaw kiwi, Full Belly Farm walnuts, sumac, Essex feta | 16.5 |
| Cinema Caesar: heirloom chicories, anchovy, lime, radish, tortilla crisps, Reggiano Parmigiano | 16.5 |
| Pacific tuna sashimi, blood orange jus, charred avocado, sea beans, serranos, trout caviar | 25 |
| Beef sirloin tartare, Venetian tonnato sauce, za'atar, marash pepper, pickled mustard seed, levain | 24 |
| Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, aioli, totopos | 25 |
| Pan-fried Washington oysters, cornmeal dusted, Meyer lemon hollandaise, capers, frisée | 23 |

main features

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| Pacific swordfish, fava bean purée, Delta asparagus, little turnips, Cara Caras, breadcrumb salsa | 44 |
| Hand rolled cavatelli pasta, golden chanterelles, slivered snap peas, Meyer lemon, chili flakes, Piave | 34 |
| Aromatic coconut yellow curry, delicata squash, roasted celery root, basmati, red chilis, fried shallots, padpad | 30 |
| Sambar masala spiced fried chicken with sesame and poppyseeds, apple-cabbage slaw, sultanas, hot honey | 34 |
| Four-peppercorn duck breast, herbed spätzle, butternut squash, Anjou pear, endive, toasted hazelnuts, quacklins | 43 |
| Brazilian style grilled heritage pork chop, mojo amarillo, braised kale, ancho-honey glazed yams, Kenya butter | 43 |
| Grilled Akaushi Wagyu bavette, fried artichokes, Italian white butter beans, green garlic toum, bergamot salsa | 45 |
| Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments | 79 |

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| Fried anchovy-stuffed green olives, lemon | 7.5 |
| Ibérico pork chicharrónes, harissa spice, lime, sea salt | 7.5 |
| Salt & pepper duck chicharrónes, chili-lime vinegar | 8 |

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| Rosemary & black olive focaccia, extra virgin olive oil | 6.5 |
| Warm Edible Schoolyard bread, our cultured butter, flaky sea salt | 5.5 |

Film: 'Ocean's Eleven', 2001, 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.