

foreigncinema

monday, april 27, 2026

oysters*

	EACH	HALF	DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Glacier Bay (<i>Miramichi Bay, NB</i>)	4.5	/ 27	/ 54
Hood Canal (<i>Washington</i>)	4	/ 24	/ 48
Loving Cup (<i>Hungars Creek, VA</i>)	4.5	/ 27	/ 54
Riptide (<i>Westport, MA</i>)	4.5	/ 27	/ 54
Royal Miyagi (<i>Baynes Sound, BC</i>)	4	/ 24	/ 48
Sea Cup (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/ 27	/ 54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/ 24	/ 48
Totten Inlet (<i>Totten Inlet, WA</i>)	4.5	/ 27	/ 54

Razor Clams (*Nantucket, MA*)* 6 / 36 / 72
served ceviche style with 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>Local SF Bay</i>)	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
house made potato chips, crème fraîche

Tonight we feature a 2013 Barbera from Seam Wines in El Dorado, California \$17/glass or \$45/carafe
The Sierra Foothills of California are known for gold towns, old wine vines, and noteworthy vineyards that rival those of Europe. Italian red grape varietals, like the medium-bodied Barbera settled-in straight away. Age has brought complexity, with flavors of dark fruit, molasses, licorice, and forest floor.
Pairs well with the Grilled Wagyu bavette

urban picnic

Mediterranean mixed olives	7.5
Lavender baked goat cheese, Picholine tapenade, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, crème fraîche, pickled onion, farm egg, dill, crostini	26

premieres

Spring carrot-ginger soup, crème fraîche, tabil	12
Sonoma baby lettuce salad, balsamic vinaigrette, local strawberries, ricotta salata, sunflower seeds, saba	16.5
Daikon and blood oranges, Cara Cara, pea shoots, labneh, sesame-cumin dressing, Fresno chili, cilantro	17
Spring vegetables, hummus, marinated baby beets, purple snap peas, mint, beet chips, macha	20
Hamachi crudo, yuzu jus, kumquats, charred avocado, serranos, trout caviar, shiso	25
Sirloin beef carpaccio, tahina sauce, red pepper relish, pinenuts, parsley, za'atar kettle chips	23
Grilled Monterey Bay calamari, cranberry beans, almond salsa rustica, frisée	24

main features

Saffron broth, Maine scallops, cod, mussels, fingerling potatoes, fennel, fava beans, aioli, grilled bread	43
Hand cut herbed tagliatelle pasta, snap peas, pioppini mushrooms, black pepper, breadcrumbs, Pecorino	34
April vegetable biryani: fragrant basmati, cauliflower, Yukons, zucchini, garam masala, crispy shallots, toum	30
Madras curry sesame fried chicken, jeweled golden couscous, rose petal sauce, baby carrots, red onion raita, ras honey	34
Five-spice duck breast, Parsi style onion-potato hash, little turnips, apricot chutney, wilted escarole, quacklins	44
Grilled tabil-scented heritage pork chop, English pea purée, artichoke confit, Treviso, spring onion salsa	45
Grilled Akaushi Wagyu bavette, Italian white beans, grilled asparagus, truffle remoulade, tarragon sauce, cress	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 & Castelvetrano olive focaccia, extra virgin olive oil 6.5
Warm Acme levain bread, our cultured butter, flaky sea salt 5

Film: 'Gentlemen Prefer Blondes', 1953

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.