

foreigncinema

tuesday, may 5th, 2026

oysters*

	EACH		HALF		DOZEN
Dukes of Topsail (<i>Topsail Sound, NC</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Loving Cup (<i>Hungars Creek, VA</i>)	4.5	/	27	/	54
Marin Miyagi (<i>Tomales Bay, CA</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>South Puget Sound, WA</i>)	4	/	24	/	48

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. <i>house made potato chips, crème fraîche</i>	83

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, escarole, apricot chutney, crudité, rose endive, crostini	23
Dungeness crab brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickles	27
Santa Barbara smoked salmon, crème fraîche, farm egg, Full Belly Farm walnuts, pickled onion, trout roe	26

premieres

Soup: artichoke velouté, Meyer lemon, crème fraîche, chive oil	12
Sonoma baby lettuce salad, balsamic vinaigrette, Bing cherries, ricotta salata, sunflower seeds	16.5
Citrus & chicory salad, baby beets, puffed farro, Brabander, Cara Cara, blood oranges, green goddess	17
Fresh pulled mozzarella, house pancetta, salsa verde, grilled nectarine, cocoa nibs, mint	20
Hamachi crudo, chilled dashi broth, kumquat, Fresno chili, cilantro oil	25
Sirloin beef carpaccio, basil pistou, fried rosemary, arugula, Pecorino, kettle chips	23
Plancha! Monterey Bay calamari, Oaxacan mole, shell beans, cilantro-lime mayo	24

main features

Local halibut Milanese style, English pea salsa, green garlic tartar, fingerlings, cucumber, pea shoots	44
Hand cut agnolotti, truffle ricotta, slivered asparagus, Sierra morels, breadcrumbs, Parmigiano Reggiano	34
May vegetable biryani: fragrant basmati, cauliflower, Yukons, zucchini, garam masala, crispy shallots, toum	30
Madras curry & sesame fried chicken, hummus, quinoa tabbouleh, Moroccan spiced carrots, labneh, ras honey	34
Five-spice duck breast, Beluga lentils, endive, Tokyo turnips, cassis butter, huckleberries, quacklins	44
Grilled tabil-scented heritage pork chop, fresh fava panzanella, currants, mizuna, balsamic	45
Grilled Akaushi Wagyu bavette, romesco, Italian white beans, snap peas, raddichio, marjoram aioli	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 & Castelvetro 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.*