foreigncinema

monday, june 30th, 2025

oysters*	EACH		HALF	J	DOZEN	shellfish*	FOUR		EIGHT
Aunt Dotty (Saquish, MA)	4	7	24	7	48	White Prawn Cocktail (Sea of Cortez)	16	/	32
Beau Soleil (Miramichi Bay, N.B., CN)	4-5	/	27	1	54	·			•
Chelsea Gem (Eld Inlet, WA)	4	7	24	7	48		HALF		WHOLE
Crowes Pasture (Cape Cod, MA)	4.5	/	27	7	54	Dungeness Crab (California)	40	1	80
Davenport (Dennis, MA)	4	1	24	1	48	Lobster (Maine)	45	7	90
Fairhaven (Fairhaven, MA)	4	7	24	7	48				•
Love Shuck (Damariscotta River, ME)	4	1	24	7	48	Plateaux de Fruits de Mer	ROYALE		IMPERIAL
Moon Shoal (Barnstable, MA)	4.5	1	27	1	54		95	1	195
						caviar _*			
						with warm blinis & crème fraîche			
						Tsar Nicoulai Estate .5 oz.	59		
						Tsar Nicoulai Golden Osetra .6 oz.	83		

Tonight we feature Chiosu Fornelli 'Genovese' Corsica, France 2023 \$17/glass or \$45/carafe
Corsica is a French island in the middle of the Mediterranean. Geographically it is closer to Italy than to France itself.
The island is home to many native grape varietals, but the white grape 'Genovese' is believed to have come from Genoa, Italy.
The expression is unique, being dry and round while also both fruity and herbal.

Pairs well with King salmon

urban picnic

Mediterranean mixed olives	7-5
Warm baked lavender goat cheese, fig leaf, Picholine tapenade, seeded rye crackers, crudité	20
Brandade: whipped salt cod, Yukon potatoes, garlic, baguette crostini, house pickled vegetables	2.3
Santa Barbara smoked salmon, Straus sour cream, marinated snap peas, sumac, trout roe, farm egg	25
Fragrant Galia melon, hand pulled mozzarella, pistachio dukkah, house bresaola, Aleppo, basil	20

premieres

Soup: Brentwood corn velouté, spiced crema, basil oil	12
Martin's arugula, Albion strawberries, toasted hazelnuts, Banyuls vinaigrette, Brabander cheese	16.5
Summer chicory salad, mixed heirloom cucumbers, olives, white beans, bacon lardons, Essex feta	16.5
Hamachi crudo, Brokaw avocado, Santa Rosa plum ponzu, sea beans, serrano, daikon sprouts	26
Beef sirloin carpaccio, marinated summer squash, sieved egg, arugula, lemon, breadcrumbs	2.4
Grilled Spanish octopus, saffron soubise, Sweet 100 cherry tomatoes, fried capers, salsa macha	25

main features

Alaskan Wild King salmon, fava purée, fresh fig aillade, radishes, yellow wax beans, citrus ga	striana
	surque 44
House pappardelle, Brentwood corn, green garlic, Sierra morels, breadcrumbs, Piave	32
Summer Biryani: cherry tomatoes, little peas, zucchini, chickpeas, garam masala, basmati rice	, crispy shallots, toum 30
Madras curry sesame fried chicken, hummus, pickled cauliflower, Moroccan sauce, spiced ho	ney 35
Grilled lamb rack, jeweled couscous, roasted Provençal carrots, cucumber raita, rose petal sau	ice 43
Seared Heritage pork chop, tabil, farro, raddichio, roasted Bing cherries, salsa yerba y ajo	43
Grilled Wagyu Akaushi bavette steak, Early Girl tomato, fried russets, shishitos, Argentine ma	15
Grilled 14oz Wagyu rib-eye steak, served with the above accompaniments	74
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Ibérico pork chicharrónes, harissa blend, sea salt, lime 7.5 Fried anchovy-stuffed green olives, lemon 7.5 House-cured local anchovies 6.5

House Sungold tomato & rosemary focaccia, extra virgin olive oil 5.5 Warm Acme levain bread, our cultured butter, sea salt 5

Film: 'Confidentially Yours', François Truffault, 1983

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.