

foreigncinema

wednesday, july 2nd, 2025

oysters*

	EACH		HALF		DOZEN
Aunt Dotty (<i>Saquish</i> , MA)	4	/	24	/	48
Barachois (<i>Miramichi Bay</i> , N.B., CN)	4	/	24	/	48
Beau Soleil (<i>Miramichi Bay</i> , N.B., CN)	4.5	/	27	/	54
Chelsea Gem (<i>Eld Inlet</i> , WA)	4	/	24	/	48
Crowes Pasture (<i>Cape Cod</i> , MA)	4.5	/	27	/	54
Davenport (<i>Dennis</i> , MA)	4	/	24	/	48
Kusshi (<i>Deep Bay</i> , BC)	4	/	24	/	48
Love Shuck (<i>Damariscotta River</i> , ME)	4	/	24	/	48
Moon Shoal (<i>Barnstable</i> , MA)	4.5	/	27	/	54

Razor Clams (<i>Nantucket</i> , MA)*	6	/	36	/	72
<i>sangre de tigre, cucumber, trout caviar</i>					

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
	HALF		WHOLE
Dungeness Crab (<i>California</i>)	40	/	80
Lobster (<i>Maine</i>)	45	/	90

Plateaux de Fruits de Mer	ROYALE	/	IMPERIAL
	95	/	195

caviar*

<i>with warm blinis & crème fraîche</i>			
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 the King salmon

urban picnic

Mediterranean mixed olives	7.5
Warm baked lavender goat cheese, radicchio, Picholine tapenade, seeded rye crackers, crudité	20
Brandade: whipped salt cod, Yukon potatoes, garlic, baguette crostini, house pickled vegetables	23
Santa Barbara smoked salmon, Straus sour cream, marinated snap peas, sumac, trout roe, farm egg	25
Fragrant Galia melon, fresh pulled straciatella, pistachio dukkah, house bresaola, Aleppo, basil	20

premieres

Soup: Brentwood corn velouté, spiced crema, basil oil	12
Martin's arugula, Mission figs, puffed amaranth, Banyuls vinaigrette, Brabender cheese	16.5
Summer chicory salad, Tory Farms yellow peaches, quinoa, candied walnuts, ricotta salata	16.5
Mixed heirloom cucumbers, nori remoulade, Aleppo chili crunch, pickled radish, scallion	17
Hamachi crudo, Brokaw avocado, Santa Rosa plum ponzu, pickled agretti, serrano, daikon sprouts	26
Beef sirloin carpaccio, crispy shaved artichokes, Niçoise olives, arugula, lemon, Pecorino Toscano	24
Grilled Spanish octopus, saffron soubise, Sweet 100 cherry tomatoes, fried capers, castelvetrano olive relish	25

main features

Alaskan Wild King salmon, fig leaf, fava purée, fresh fig aillade, blistered shishitos, yellow wax beans	44
House pappardelle, charred Brentwood corn, Mt. Shasta morels, breadcrumbs, fresh ricotta	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 honey	35
Grilled lamb rack, jeweled couscous, roasted Bing cherries, cucumber raita, rose petal sauce, mint	43
Seared Heritage pork chop, tabil, fresh cranberry beans, radicchio, Flavorosa pluots, salsa yerba y ajo	43
Grilled Wagyu Akaushi bavette steak, Early Girl tomato, Italian white beans, chimichurri, beef jus	44
Grilled 14oz Wagyu rib-eye steak, served with the above accompaniments	74

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 Truffaut, 1983, 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.