

foreigncinema

monday, july 7th, 2025

oysters*						shellfish*			
	EACH		HALF		DOZEN		FOUR		EIGHT
Aunt Dotty (<i>Saquish, MA</i>)	4	/	24	/	48	White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54				
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/	24	/	48		HALF		WHOLE
Crowes Pasture (<i>Cape Cod, MA</i>)	4.5	/	27	/	54	Dungeness Crab (<i>California</i>)	40	/	80
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48	Lobster (<i>Maine</i>)	45	/	90
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48				
Moon Shoal (<i>Barnstable, MA</i>)	4.5	/	27	/	54	Plateaux de Fruits de Mer	ROYALE		IMPERIAL
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54		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: salt cod, whipped Yukon potatoes, garlic, baguette crostini, house pickled vegetables	23
Santa Barbara smoked salmon, dill remoulade, marinated baby beets, trout roe, farm egg	25

premieres

Soup: corn & zucchini velouté, spiced crema, basil oil	12
Martin's arugula, Albion strawberry, puffed amaranth, berry vinaigrette, Brabander cheese, saba	16.5
July chicory salad, Tory Farms yellow peaches, quinoa, candied walnuts, ricotta salata	16.5
Mixed heirloom cucumbers, snap peas, garlic chili crunch, labneh, mint	17
Local halibut ceviche, Brokaw avocado, yuzu jus, habanero, spring onion, plantain chips, daikon sprouts	26
Beef sirloin tartare, truffle cream, red onion, parsley, fried capers, waffled potatoes, cress	24
Grilled Spanish octopus, romesco sauce, Sweet 100 cherry tomatoes, pepitas bravas, saffron aioli	25

main features

Alaskan Wild King salmon, fig leaf, fava purée, fig aillade, shaved summer squash, Blue Lake beans, fried almonds	44
House tagliatelle, squash blossom, zucchini, sungold tomatoes, Meyer lemon, breadcrumbs, basil, fresh ricotta	32
Summer Biryani: cherry tomatoes, English peas, zucchini, chickpeas, garam masala, basmati rice, crispy shallots, toum	30
Madras curry sesame fried chicken, marinated chickpea salad, pickled cauliflower, Moroccan sauce, spiced honey	35
Grilled lamb rack, Tuscan farro, wilted radicchio, Sierra morels, Umbrian sauce, cassis essence	43
Seared Heritage pork chop, tabil, Brentwood corn, blistered shishitos, Early Girl tomato, Kenya butter	43
Grilled Wagyu Akaushi bavette steak, roasted baby carrots, Italian white beans, salsa verde, 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

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.