

# foreigncinema

wednesday, august 6th, 2025

## oysters\*

|                                                  | EACH |   | HALF |   | DOZEN |
|--------------------------------------------------|------|---|------|---|-------|
| Beau Soleil ( <i>Miramichi Bay, N.B., CN</i> )   | 4.5  | / | 27   | / | 54    |
| Capital Gems ( <i>Harstine Isl East, WA</i> )    | 4    | / | 24   | / | 48    |
| Chelsea Gem ( <i>Eld Inlet, WA</i> )             | 4    | / | 24   | / | 48    |
| Kusshi ( <i>Deep Bay, BC</i> )                   | 4    | / | 24   | / | 48    |
| Love Shuck ( <i>Damariscotta River, ME</i> )     | 4    | / | 24   | / | 48    |
| Pink Moon ( <i>New London, PEI, CN</i> )         | 4.5  | / | 27   | / | 54    |
| Royal Miyagi ( <i>Baynes Sound, BC</i> )         | 4    | / | 24   | / | 48    |
| Saint Simon ( <i>Saint Simon Bay, N.B., CN</i> ) | 4    | / | 24   | / | 48    |

## shellfish\*

|                                               | FOUR   |   | EIGHT    |
|-----------------------------------------------|--------|---|----------|
| White Prawn Cocktail ( <i>Sea of Cortez</i> ) | 16     | / | 32       |
|                                               |        |   |          |
|                                               | HALF   |   | WHOLE    |
| Lobster ( <i>Maine</i> )                      | 45     | / | 90       |
| Dungeness Crab ( <i>California Coast</i> )    | 40     | / | 80       |
|                                               |        |   |          |
| Plateaux de Fruits de Mer                     | ROYALE |   | IMPERIAL |
|                                               | 95     | / | 195      |

## caviar\*

|                                        |  |    |  |
|----------------------------------------|--|----|--|
| <i>warm blinis &amp; crème fraîche</i> |  |    |  |
| Tsar Nicoulai Estate .5 oz.            |  | 59 |  |
| Tsar Nicoulai Golden Osetra .6 oz.     |  | 83 |  |

*Tonight we feature Domaine de Sulauze 'Galinette' Coteaux d'Aix en Provence Blanc, France 2023 \$17/glass or \$45/carafe*  
This domaine sits on the edge of the Mediterranean in a somewhat rugged part of Provence. The vineyards are very old, dating back to 600 BCE. The reliably steady Mistral winds make it possible to farm both organically and biodynamically. The wine is based on Grenache Blanc and is vibrant and very food friendly.  
*Pairs well with the Northern Halibut*

## urban picnic

|                                                                                                                |     |
|----------------------------------------------------------------------------------------------------------------|-----|
| Mediterranean mixed olives                                                                                     | 7.5 |
| Warm baked lavender goat cheese, fig leaf, Albion strawberries, baguette crostini, crudité                     | 21  |
| Brandade: salt cod, whipped Yukon potatoes, garlic, baguette crostini, house pickled vegetables                | 23  |
| Santa Barbara smoked salmon, Sweet 100 tomatoes, tarragon vinaigrette, spiced crème fraîche, buckwheat cracker | 25  |

## premieres

|                                                                                                                  |      |
|------------------------------------------------------------------------------------------------------------------|------|
| Gazpacho! Heirloom cucumbers & tomatoes, new onion, basil, tabil                                                 | 12   |
| Sebastopol little gem salad, Tory Farms pluots, riesling vinaigrette, candied pecans, shaved Brabander           | 16.5 |
| August chicory salad, lemon cucumbers, sungold tomatoes, charred dates, Calabrian vinaigrette, Mezzo Secco       | 16.5 |
| Fragrant Charentais melons, house-cured pancetta, whipped tahina, pepita salsa macha, Opal basil                 | 18   |
| Pacific bluefin tuna tostadas, fresh sangre de tigre, trout roe, avocado mousse, finger lime, blue corn tortilla | 24   |
| Beef sirloin carpaccio, green goddess dressing, wild arugula, lemon, waffle chips                                | 24   |
| Grilled Spanish octopus, pipián sauce, pickled onion, chermoula, crispy tortilla, aioli                          | 25   |

## main features

|                                                                                                                    |    |
|--------------------------------------------------------------------------------------------------------------------|----|
| Cornmeal-crusted Northern halibut, Brentwood corn, Mission figs, Romano beans, eggplant caponata                   | 44 |
| Handmade spaghetti, summer squash, shishito peppers, Meyer lemon, toasted pistachio, Essex Feta                    | 32 |
| Summer Biryani: cherry tomatoes, snap peas, zucchini, chickpeas, garam masala, basmati rice, crispy shallots, toum | 30 |
| Madras curry fried chicken, hummus, Moroccan spiced baby carrots, kishmish, spiced honey                           | 35 |
| Five-spice duck breast, spiced Beluga lentil purée, Knoll Farms apricots, yellow wax beans, cassis butter          | 43 |
| Grilled Heritage pork chop, Sardinian fregola, Jimmy Nardello peppers, tomato chutney, arugula                     | 43 |
| Grilled Akaushi Wagyu bavette steak, Cherokee tomatoes, green harissa, grilled onions, breadcrumb-herb salsa       | 44 |
| Grilled 14oz Wagyu rib-eye, 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 rosemary & roasted garlic foccacia, extra virgin olive oil | 5.5 |
| Warm Acme levain bread, our cultured butter, sea salt            | 5   |

Film: 'Sex and the Single Girl', *Tony Curtis & Natalie Wood, 1964, 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.*