

foreigncinema

friday, august 29th, 2025

oysters*

	EACH		HALF		DOZEN
Barachois (<i>Miramichi Bay, N.B., CN</i>)	4	/	24	/	48
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48
Pickering Pass (<i>Pickering Passage, WA</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
Razor Clams (<i>Nantucket, MA</i>)*	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
Lobster (<i>Maine</i>)	45	/ 90
Dungeness Crab (<i>California</i>)	40	/ 80
	ROYALE	IMPERIAL
Plateaux de Fruits de Mer	95	/ 195

caviar*

housemade potato chips, crème fraîche

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 date back to 600 BCE, and the reliably steady Mistral winds make it possible to farm both organically and biodynamically. The wine is based on Grenache Blanc, vibrant and very food friendly.
Pairs well with the swordfish katsu

urban picnic

Mediterranean mixed olives	7.5
Warm baked lavender goat cheese, fig leaf, local strawberries, baguette crostini, crudité	21
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Hiro Sone's 'Fish n' Chips': Santa Barbara smoked salmon, house tartar sauce, trout roe, kettle chips, fresh dill	25

premieres

Brentwood corn chowder, Yukon potatoes, fines herbes, crème fraîche	12
Summer chicory salad, Mission figs, Bing cherries, toasted sunflower seeds, fig vinaigrette, Dutch Gouda	16
Sebastopol little gem, Brokaw avocado, cucumber, fresh curry leaf vinaigrette, shaved carrot, fried quinoa	16
Heirloom tomato toast, house toum, picholine tapenade, opal basil, levain bread	18
Konbu-cured local seabass sashimi, pickled green plum, Thai chili ponzu, toasted sesame, purple shiso	24
Beef sirloin carpaccio, green goddess sauce, arugula, Mezzo Secco, waffled potatoes	24
Grilled Spanish octopus, fresh cranberry beans, serpentine cucumber, cherry tomato, spicy salsa verde	25

main features

Pacific swordfish katsu, fresh corn pudding, blistered shishitos, yellow wax beans, sungolds, sweet & sour togarashi	44
House tagliatelle, golden chanterelles, slivered snap peas, pistachios, chili, lemon, Wilde Weide cheese	32
Moroccan vegetable tagine, fragrant stewed tomatoes, eggplant, zucchini, chickpeas, sultanas, olives, fresh flatbread	30
Poulet frites! Za'atar scented roast chicken, cilantro-feta sauce, French fries, pickled summer beans, Dijon mayo	35
Crisp duck leg confit, five-spice sliced breast, panzanella, cherry tomatoes, peaches, pinenuts, Cassis-duck jus	43
Grilled Heritage pork chop, Italian white beans, Bronx grapes, Pecorino salsa, balsamic jus, grilled lemon	43
Grilled Akaushi Wagyu bavette steak, hummus, grilled Romano beans, meshweya relish, mojo verde	44
Grilled 14oz 28-day aged Wagyu New York, served with the above accompaniments	74

Salt & pepper duck chicharrónes, green chili, shallot vinegar 8
 Ibérico pork chicharrónes, harissa spice, lime, sea salt 7.5
 Fried anchovy-stuffed green olives, lemon 7.5

House rosemary & roasted garlic focaccia, extra virgin olive oil 5.5
 Schoolyard bread: whole grain rye + honey sourdough, our cultured butter, sea salt 5.5

Film: 'Days of Thunder', 1990, 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.