

foreigncinema

friday, september 12, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</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
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

Razor Clams (*Nantucket, MA*) *
sangre de tigre, cucumber, trout caviar

6 / 36 / 72

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*

house made potato chips, crème fraîche

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

Tonight we feature Moinoterra 'Vilana', P.G.I. Crete 2023 \$17/glass or \$45/carafe
The island of Crete sits in the middle of the Mediterranean Sea and is known for being a large producer of wine, though they are rarely seen outside of Europe. 'Vilana' has emerged as perhaps the best local white grape, being bright, fresh and citrusy.
Pairs well with the halibut, scallops & clams

urban picnic

Mediterranean mixed olives	7.5
Warm baked lavender goat cheese, Mission figs, fig leaf, baguette crostini, crudité	21
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, fresh curry leaf, pickled red onion, kettle chips	25

premieres

Soup: flame roasted Early Girl tomatoes, crispy chickpeas, crème fraîche	12
September chicory salad, green goddess dressing, cherry tomatoes, radishes, tortilla crisps, Manchego	16.5
Sebastopol little gem salad, coastal strawberries, Champagne vinaigrette, sunflower seeds, Brabander	16.5
Heirloom tomato carpaccio, house toum, basil, tabil spice, toasted walnuts, Aceto Vivo	18
Kombu-cured local seabass crudo, Thai chili ponzu, Meyer lemon, toasted sesame, purple shiso	24
Beef sirloin tartare, whipped tahina, Medjool dates, spring onion, bell pepper, puffed farro	24
Grilled Spanish octopus, caviar lentils, house chorizo, sweet 100s, tapenade	25

main features

Northern halibut, scallops & Manila clams, saffron broth, white beans, fennel, aioli, grilled levain	44
Cacio e pepe! house pappardelle pasta, Brentwood corn, black pepper, breadcrumbs, Pecorino	32
Moroccan vegetable tagine, aromatic tomatoes, eggplant, zucchini, chickpeas, sultanas, green olives, zhoug, flatbread	30
Madras curry sesame fried chicken, garden cucumber salad, blistered shishitos, tzatziki sauce, za'atar honey	35
Five-spice duck breast, roasted Thompson grapes, fingerling potato hash, rose petal salsa, hazelnuts, Cassis	43
Grilled Heritage pork chop, Sardinian fregola, padrón peppers, sungold tomato salsa, balsamic	43
Grilled Akaushi Wagyu bavette steak, Gypsy pepper piperade, Romano beans, warm panzanella, arugula	44
Grilled 14oz 28-day aged Wagyu New York, served with the above accompaniments	74

Salt & pepper duck chicharrónes with chili 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
Edible Schoolyard bread: whole grain rye + honey sourdough bread, our cultured butter, sea salt	5.5

Film: 'The Adventures of Sherlock Holmes', 1939, 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.