

foreigncinema

thursday, september 18, 2025

oysters*

	EACH		HALF		DOZEN
Baja Babe (<i>Bahia de San Quintin, Baja, MX</i>)	4	/	24	/	48
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, British Columbia</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
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 (<i>Nantucket, MA</i>) *	6	/	36	/	72

sangre de tigre, cucumber, trout caviar

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 petrale sole*

urban picnic

Mediterranean mixed olives	7.5
Warm baked lavender goat cheese, Shinko pear, fig leaf, baguette crostini, crudité	21
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	23
Santa Barbara smoked salmon, crème fraîche, pickled onion, trout roe, farm egg, kettle chips	25

premieres

Chilled Early Girl tomato soup, cucumber relish, crème fraîche	12
September chicory salad, Banyuls vinaigrette, caprese tomatoes, garlic croutons, Ricotta Salata	16.5
Sebastopol little gems, green goddess dressing, marinated baby beets, tortilla crisps, Manchego	16.5
Mission figs, blistered shishitos, fresh ricotta, salsa macha, opal basil	18
Bluefin tuna crudo, summer cucumber jus, caperberries, shiso, Meyer lemon, fennel pollen	24
Beef sirloin carpaccio, creamy horseradish sauce, fried rosemary & capers, waffle chips	24
Spanish octopus, mojo verde, fried chickpeas, yellow wax beans, aioli	26

main features

Fort Bragg petrale sole, cornmeal coated, sungold tomatoes, Romano beans, fingerlings, sauce gribiche	44
House tagliatelle, golden chanterelles, summer squash, basil, lemon, chili, breadcrumbs, Parmesan	32
Aromatic vegetable coconut curry, eggplant, zucchini, snap peas, cilantro, basmati rice, lime, pad pad	31
Madras curry sesame fried chicken, hummus, heirloom Fattoush salad, za'atar honey	35
Crisp duck leg confit & five-spice breast, Red Flame grapes, herbed spätzle, endive, quacklins, almonds	43
Grilled Heritage pork chop, Umbrian farro, grilled gypsy peppers & Treviso, Argentine salsa	43
Grilled Akaushi Wagyu bavette steak, heirloom tomato, bagna càuda, Italian white beans, padrón peppers	44
Grilled 14oz 28-day aged Wagyu New York, served with the above accompaniments	74

Ibérico pork chicharrónes, harissa spice, lime, sea salt	7.5
Fried anchovy-stuffed green olives, lemon	7.5

Warm Acme levain bread, our cultured butter, sea salt	5
House rosemary & roasted garlic focaccia, extra virgin olive oil	5.5

Film: 'The Adventures of Sherlock Holmes', 1939

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.