

foreigncinema

friday, september 4th, 2026

oysters*

	EACH		HALF		DOZEN
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Point Reyes Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Royal Miyagi (<i>Baynes Sound, NB, CN</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, NB, CN</i>)	4	/	24	/	48
Sea Cup (<i>Charleston, SC</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48

Razor Clams (Nantucket, MA)* 6 / 36 / 72
served ceviche style with sangre de tigre, cucumber, trout roe

shellfish*

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

caviar

Tsar Nicoulai Estate .5 oz. 59
Tsar Nicoulai Golden Osetra .5 oz. 83
hand cut potato chips, crème fraîche

We feature a the Chiosu Fornelli 'Genovese' Corsica, France 2024 \$18/glass or \$48/carafe. Corsica sits in the middle of the Mediterranean Sea, a French territory that's geographically closer to Italy. The island is rugged and mountainous. It is home to rare indigenous grape varietals including the white grape 'Genovese.' It is a dry white wine that is rich and round, having notes of bright exotic citrus, white nectarines, and almonds. Pairs well with the Sea Bass

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, coastal huckleberries, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon rillettes, trout caviar, kettle chips, herb salad	25

premieres

Soup: Brentwood corn velouté, chili oil	12
September chicory salad, baby beets, fried almonds, blackberry vinaigrette, fines herbes	16.5
Sonoma heirloom tomatoes, tonnato sauce, crispy chickpeas, tabil, opal basil	17
Hamachi crudo, coconut leche de tigre, yellow nectarine, serrano chile, finger lime, opal basil	26
Spanish octopus carpaccio, preserved lemon, capers, Aleppo chili, Alziari virgin olive oil	24
Beef sirloin tartare, baba ganoush, Medjool date, roasted red peppers, pickled turnip, za'atar flatbread	24
Niloufer's Parsi lamb meatballs, zhoug yogurt, toasted pistachio, mint	21

main features

Local white sea bass, heirloom tomato acqua pazza, sweet 100s, olives, Romanos, aioli, basil, Fresno chile	44
Hand-cut spaghettini pasta, golden chanterelles, zucchini, fresh oregano, Early Girl tomato confit, pangrattato	34
Eggplant Milanese, tomato vinaigrette, pickled Nardello peppers, sungolds, shaved squash, sultana relish	30
Madras curry sesame fried chicken, hummus, Calabrian chili snap peas, baby carrots, avocado chutney	36
Crisp duck leg confit, five-spice duck breast, Mission figs, hazelnuts, salsa rustica, Tuscan white beans	45
Heritage porchetta, roasted Bronx grapes, Sardinian fregola, spring onions, salsa verde, pork jus	45
Grilled Akaushi Wagyu bavette, cranberry beans, blistered shishitos, cowboy onions, smoked tomato butter	46
Grilled 28-day aged Wagyu rib-eye steak, served with the above accompaniments	85

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

Rosemary & Niçoise olive focaccia, extra virgin olive oil 6.5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt 5.5

Film: 'Mrs. Doubtfire' 1993

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.*