

# foreigncinema

sunday, march 1st, 2026

## oysters\*

	EACH		HALF		DOZEN
Dukes of Topsail ( <i>Topsail Sound, N.C.</i> )	4	/	24	/	48
Ichiban ( <i>Skagit Bay, WA</i> )	4.5	/	27	/	54
Pacific Gold ( <i>Morro Bay, CA</i> )	4	/	24	/	48
Peale Passage ( <i>Totten Inlet, WA</i> )	4	/	24	/	48
Shigoku ( <i>Willapa Bay, WA</i> )	4.5	/	27	/	54
Shio Tang ( <i>Skagit Bay, WA</i> )	4	/	24	/	48

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

## shellfish\*

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

## caviar\*

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz. <i>house made potato chips, crème fraîche</i>	83

*Tonight we feature a 2013 Barbera from Seam Wines in El Dorado, California \$17/glass or \$45/carafe*

The Sierra Foothills of California are known for gold towns, old wine vines and noteworthy vineyards that rival those of Europe. Italian grape varietals, like the red Barbera settled-in straight away, bringing a depth of considerable flavor and value. Pairs well with the duck breast main course.

## urban picnic

Mediterranean mixed olives	7.5
Warm lavender baked goat cheese, coastal strawberries, radish, red endive, baguette crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, farm egg toasts, dill crème fraîche, pickled onions	26
Chef's house charcuterie: beef bresaola, pork lonza, duck liver mousse, blackberry jelly, red pepper relish, grilled bread	26

## premieres

Soup: flame roasted butternut squash velouté, salsa macha, crème fraîche	12
Mixed Sonoma baby lettuces, green goddess dressing, marinated baby beets, radishes, croutons, Piave	16.5
Heirloom chicory salad, Gala apple, hazelnuts, Roquefort, Riesling-mustard vinaigrette	16.5
Bluefin tuna sashimi, Brokaw avocado, mandarinquats, marash pepper, red shiso	25
Beef sirloin tartare, kettle chips, pickled mustard seeds, Dijonnaise, shallots, capers, parsley	24
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, totopos	24

## main features

Pacific swordfish, blood orange, papas bravas, little turnips, romesco sauce, picholine tapenade, aioli	44
Hand rolled cavatelli pasta, slivered snap peas, green garlic pesto, citrus, chili flakes, Reggiano	34
Veggie biryani, basmati rice, English peas, delicata squash, parsnips, garam masala, fried shallots, avocado chutney	30
Sambar masala sesame fried chicken, fava hummus, Persian style greens, toum, ras el hanout honey	34
Four-peppercorn duck breast, duck sausage, fried artichokes, winter root purée, wilted treviso, duck jus	43
Tuscan grilled Heritage pork chop, Umbrian farro, plumped currants, baby carrots, Cara Cara orange salsa verde	43
Grilled Akaushi Wagyu bavette, sauce gribiche, grilled Delta asparagus, Italian white beans, Cabernet beef jus	45
Grilled 28-day aged, Wagyu rib-eye steak, served with the above accompaniments	79

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

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

*Film: 'The Goonies', 1985*

*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.*