

foreigncinema

saturday, june 28th, 2025

oysters*

	EACH		HALF		DOZEN
Aunt Dotty (<i>Saquish, MA</i>)	4	/	24	/	48
Barachois (<i>Miramichi Bay, N. B. CN</i>)	4	/	24	/	48
Bonita (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Crowes Pasture (<i>Cape Cod, MA</i>)	4.5	/	27	/	54
Davenport (<i>Dennis, MA</i>)	4	/	24	/	48
Fairhaven (<i>Fairhaven, MA</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48
Moon Shoal (<i>Barnstable, MA</i>)	4.5	/	27	/	54
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54

Razor Clams (*Nantucket, MA*)*

sangre de tigre, cucumber, trout caviar

shellfish*

	FOUR	EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/ 32
	HALF	WHOLE
Dungeness Crab (<i>California</i>)	40	/ 80
Lobster (<i>Maine</i>)	45	/ 90

caviar*

with warm blinis & crème fraîche

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

Tonight we feature Chiosu Fornelli 'Genovese' Corsica, France 2023 \$17/glass or \$45/carafe

Corsica is a French island in the middle of the Mediterranean, though geographically it is closer to Italy than to France itself.

The island is home to many native grape varietals, but the white grape 'Genovese' is believed to have come from Genoa, Italy.

The expression is unique, being dry and round while also both fruity and herbal.

Pairs well with octopus and halibut

urban picnic

Mediterranean mixed olives	7.5
Warm baked lavender goat cheese, fig leaf, Picholine tapenade, seeded rye crackers, Belgian endive, crudité	20
Brandade: whipped salt cod, Yukon potatoes, garlic, baguette crostini, house pickled vegetables	23
Santa Barbara smoked salmon, Straus sour cream, marinated snap peas, sumac, trout roe, farm egg	25
Apricot Dream: fresh ricotta, house-cured pancetta, preserved lemon, Calabrian chili, Bernal bakery country loaf	20

premieres

Soup: flame roasted heirloom tomato soup, sunburst squash, spiced crema	12
Martin's arugula, Mission figs, amaranth, fig-Chardonnay vinaigrette, Brabander cheese shards	16.5
Summer chicory salad, mixed heirloom cucumbers, olives, white beans, bacon lardons, Essex feta	16.5
Fragrant Charentais melon, hand pulled straciatella, pistachio salsa, Aleppo, basil	20
Hamachi crudo, Brokaw avocado, Santa Rosa plum ponzu, pickled sea beans, serrano, wild shiso	26
Beef sirloin carpaccio, marinated summer squash, sieved egg, arugula, lemon, breadcrumbs	24
Grilled Spanish octopus, saffron soubise, sweet 100 cherry tomatoes, fried capers, gremolata	25

main features

Steamed Northern halibut, fresh corn pudding, fried almonds, blistered shishitos, crisp Yukons, Argentine salsa	44
House pappardelle, squash blossoms, charred Brentwood corn, green garlic, breadcrumbs, Pecorino sardo	32
Summer Biryani: cherry tomato, little peas, zucchini, chickpeas, garam masala, basmati rice, crispy shallots, toum	30
Madras curry sesame fried chicken, yellow nectarine & cabbage slaw, Moroccan baby carrots, Ras honey	35
Crisp duck leg confit & duck breast, Mt. Shasta morels, Flavorosa pluots, fris��e, rose petal sauce, duck jus	38
Grilled Heritage pork chop, tabil, fregola, spring onion, roasted Bing cherries, Meyer lemon bagna c��uda	43
Grilled Wagyu Akaushi bavette steak, fresh shell beans, Early Girl tomatoes, green harissa, beef jus, cress	44
Grilled 14oz Wagyu rib-eye steak, served with the above accompaniments	74

Ibérico pork chicharrónes, harissa blend, sea salt, lime	7.5
Fried anchovy-stuffed green olives, lemon	7.5
House-cured local anchovies	6.5

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

Film: 'Mrs. Doubtfire', 1993, 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.