**foreign cinema**

saturday, september 12, 2020

**oysters**

<table>
<thead>
<tr>
<th>EAST COAST</th>
<th>EACH / HALF / DOZEN</th>
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<tbody>
<tr>
<td>Beau Soleil (New Brunswick)</td>
<td>4 / 12 / 54</td>
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<tr>
<td>Mere Point (Machias, Maine)</td>
<td>4,5 / 12 / 54</td>
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<tr>
<td>Moon Shoo (Massachusetts)</td>
<td>4 / 12 / 54</td>
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<tr>
<td>Saint Simons (New Brunswick)</td>
<td>4 / 12 / 54</td>
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<tr>
<td>Whaleback (Maine)</td>
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**shellfish**

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<th>FOUR / EIGHT / DOZEN</th>
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<td>12 / 24 / 36</td>
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White Prawn Cocktail (Florida)

Lobster (Maine)

Dungeness Crab

**caviar**

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<td>32 / 64 / 30</td>
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Tsar Nicolaus Estate Caviar .5oz

served with papadum & crème fraiche

**Quench your thirst with Purple Rain, an elderberry spritz**

**weekend picnic**

Organic fruit 'Pop Tarts': strawberry or peach

Melon, berries, gold plums, Straus yogurt, honey, mint, toasted pistachios

Lavender baked goat cheese, tomato confit, green olive tapenade; baguette toasts, crudité

Andy's hand pulled mozzarella, figs, San Daniele prosciutto

Vegetables: tomatoes, green beans, hummus, carrots, cucumbers, Egyptian dukkah

Caribbean halibut ceviche, coconut guava salsa, avocado, jimaça, aji amarillo, spring onions, taro chips

Smoked salmon toasts, fromage blanc, horseradish, cress, capers, pickleled shallots

*Plancha of Monterey Bay calamari, Spanish romesco mole rojo, chickpeas, marjoram aioli, tortilla chips

Venetian Brunch Bowl: Pacific tuna, radicchio, arugula, farm egg, butter beans, lemon, olio nuovo, caper mayo

**sonoma farm eggs**

Baguette French toast, Johanna pluots, maple orange butter, wild huckleberries, cocoa nibs

Champagne truffle French rolled omelet, duxelles, raclette, Comté; golden potatoes, mixed salad

Heavenly Basil Scramble, cherry tomatoes, squash blossoms, Fontina, zucchini; shelling beans, breadcrumbs, Piave

Festive brunch tostada, duck al pastor, poached egg, crunchy slaw, gem lettuces, queso fresco, crema, flour tortilla

**sandwiches & the grill**

Croque Madame, Parisienne smoked ham, Gruyère, pan de mie bread, béchamel, egg crown; salad, French fries

BLT, avocado, brown sugar bacon, heirloom tomatoes, butter lettuces, herb-shallot mayo, house potato chips

*Our Burger, house ground natural chuck, Barely Buzzed cheddar whip, Dutch crunch bun, herb sauce, fries

ADD A YUMMY DETAIL: FARM EGG 3 AVOCADO 2 BROWN SUGAR BACON 3

Grilled Tandoori chicken, basmati rice, eggplant, pepper, chick pea tagine, pistachios, cucumber raita

**extras**

Slow-cooked, brown sugar smoked bacon

Warm sourdough toast, whipped butter, fruit preserves

Hand cut French fries

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

A 6% charge is being applied to each check for SF city mandates. Corkage: $40 per 750ml bottle, Magnum $80; 2 bottle min. Foreign Cinema is not responsible for lost, stolen or damaged items.