

foreigncinema

sunday brunch, june 19, 2022

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Coromandel (<i>Brickfield Bay, N.Z.</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Kaipara (<i>Kaipara Harbor, N.Z.</i>)	4	/	24	/	48
Kumamoto (<i>Baja, MX</i>)	4.75	/	28.5	/	57
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Salazar (<i>Totten Inlet, WA</i>)	4.5	/	27	/	54

shellfish*

	FOUR	/	EIGHT	/	DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/	24	/	36
	HALF		WHOLE		
Lobster (<i>Maine</i>)	50	/	100		
Dungeness Crab (<i>Washington</i>)	70	/	140		
	ROYAL		IMPERIAL		
Plateaux des Fruits de Mer <i>today's selection of steamed & raw shellfish</i>	80	/	180		

caviar

served with papadum & crème fraîche

Tsar Nicoulai Estate .6 oz.	42
Tsar Nicoulai Golden Osetra .6 oz.	75

sunday picnic

Fruit Pop Tarts: rose nectarine or strawberry	8
Fruit Bowl: blackberries, blueberries, raspberries, stone fruit, Straus yogurt, mint, honey, toasted hazelnuts	8.5
Lavender baked goat cheese, radicchio, blueberries; crostini, endive, sliced apples, crudité	16
Little Gem Sonoma lettuces, red wine vinaigrette, toasted seeds, cucumber, fresh corn, Manchego shower	14
Pork and duck pâté maison, fresh cherries, arugula-frisée-herb salad, grilled bread	16
Brazilian ceviche of Pacific tuna, avocado, lime, spring onions, yuzu, cucumber, habanero chilies, island chips	21
Smoked salmon, salmon-trout rillettes, crème fraîche, caviar, grapefruit suprêmes, pickled onions, farm egg wedge	21
Plancha! Monterey Bay calamari, Oaxacan mole rojo, chickpeas, marjoram aioli, tortilla chips	18
*Brunch Bowl: radicchio, gems, marinated baby beets, mozzarella, shaved fennel, farm egg, white beans, lemon mayo	18
Beef sirloin steak tartare, truffle sauce, farm egg, potato gaufrettes, capers, fried rosemary, cress	20
Warm brandade: whipped salt cod, potatoes, green chilies, garlic; house escabèche, toasted bread	15.5

silver sky ranch sonoma farm eggs

Baguette French toast, fresh apricots, wild huckleberries, cacao nibs, brown sugar orange butter	16.5
Champagne French omelet, local porcini, Raclette, Comté, herbs, Yukon gold potatoes, green salad	21
Heavenly Scramble, squash blossoms, favas, zucchini, green goddess, breadcrumbs, Meyer lemon salsa, Reggiano	18.5
Brunch Tostada, poached egg, vegetables pastor, asparagus, snap peas, cauliflower, beans, queso fresco, crema, mojo verde	20

sandwiches & the grill

Croque Monsieur, French style ham, Gruyère, organic toasted Acme sourdough levain, salad, fries	18.5
Croque Madame, Parisian smoked ham, Gruyère, toasted pain de mie bread, béchamel, egg crown, greens, fries	22
Robust Peruvian roast chicken sandwich, aji amarillo, avocado, pickled jalapeños, Acme roll, lettuces, slaw, French fries	18.5
Grilled Pacific swordfish, ruby grapefruit, asparagus, rosé beurre blanc, mizuna, wispy pommes frites	32
Crisp duck leg confit, grilled duck breast, sunny side farm egg, summer chicories, sherry dressing, croutons	30

extras

Slow-cooked, brown sugar-smoked bacon	7.5
Warm Acme bread, house-cultured butter, sea salt	5
Bernal Bakery sourdough toast, apple jelly, cultured butter	6

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

A 6% charge is being applied to each check for SF city mandates. Corkage: \$40 per 750ml bottle, Magnum \$60; 2 bottle max. Foreign Cinema is not responsible for lost, stolen or damaged items.

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