

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B. CN</i>)	4.5	/	27	/	54
Capital Gems (<i>Harstine Isle East, WA</i>)	4	/	24	/	48
Hog Sweets (<i>Marshall, CA</i>)	4	/	24	/	48
Kumamoto (<i>Humboldt, CA</i>)	4.5	/	27	/	54
Kumiai (<i>Baja, MX</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Marin Gems (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48

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

<i>served with papadum & crème fraîche</i>	
Tsar Nicoulai Estate .6 oz.	42
Tsar Nicoulai Golden Osetra .6 oz.	75

weekend picnic

Fruit Pop Tarts: Rose nectarine or Albion strawberry	8
Fruit Bowl: raspberries, blackberries, strawberries, nectarines, Sonoma melon, Straus yogurt, mint, honey	8.5
Lavender baked goat cheese, radicchio, plum; crostini, Belgian endive, cucumber, radish crudité	16
Mozzarella burrata, fragrant Sonoma melon, sliced San Daniele prosciutto, Marcona almonds	17
Brunch Crostini: house ricotta, Sonoma lettuces, summer figs, basil, lemon agrumato	16
Brazilian ceviche of Pacific tuna, avocado, lime, spring onions, yuzu, jicama, habanero, ruby grapefruit, island chips	21
Smoked salmon, salmon-trout rilletes, crème fraîche, caviar, grapefruit suprêmes, pickled onions, farm egg wedge	21
<i>Plancha!</i> Monterey Bay calamari, Oaxacan mole rojo, shell beans, 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; vegetables à la Grecque, toasted bread	15.5

silver sky ranch sonoma farm eggs

Baguette French toast, emerald plums, wild huckleberries, cacao nibs, maple-orange butter	16.5
Champagne French omelet, truffle, gold chanterelles, Raclette, Comté, herbs, Yukon gold potatoes, summer greens	21
Heavenly Scramble Verde, poblano rajas, tomatillo salsa, queso fresco, mojo verde, tortilla ribbons, shell beans	18.5
Festive Brunch Tostada, vegetables al pastor, poached farm egg, cherry tomatoes, lettuces, queso fresco, crema	18.5

sandwiches & the grill

Croque Monsieur, Parisian smoked ham, Gruyère, toasted Acme levain, French fries, green salad, house pickles	18.5
Croque Madame, Parisian smoked ham, Gruyère, toasted pain de mie bread, béchamel, egg crown, greens, fries	22
Shrimp, crab & lobster sandwich, Acme soft roll, avocado, pickled jalapeño, lemon-cayenne mayo, french fries	25
Hawaiian mahi-mahi, aromatic basmati, Jimmy Nardello peppers, Champagne beurre blanc	35
Crisp duck leg confit, grilled duck breast, sunny side farm egg, peaches, white beans, chicories, sherry dressing, quacklins	27
Steak Frites, grilled bavette steak, coffee rub, rainbow chard, bluelake beans, French fries, Dijon aioli	34

extras

Slow-cooked, brown sugar-smoked bacon	7.5
Warm Acme bread, house-cultured butter, sea salt	5
Bernal Bakery sourdough toast, peach jam, 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.