

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Capital Gems (<i>Harstine Isl East, WA</i>)	4	/	24	/	48
Hog Island Sweets (<i>Marshall, CA</i>)	4	/	24	/	48
Kumamoto (<i>Baja, MX</i>)	4.75	/	28.5	/	57
Kumiai (<i>Baja, MX</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Marin Gem (<i>Point Reyes, CA</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	54
Saint Simone (<i>Saint Simone Bay, N.B. CN</i>)	4	/	24	/	48
Salazar (<i>Totten Inlet, WA</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	80	/	180		

today's selection of steamed & raw shellfish

caviar

served with papadum & crème fraîche

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

weekend picnic

Blackberry Fruit Pop Tart	8
Fruit Bowl: raspberries, strawberries, Sonoma melon, nectarines, Straus yogurt, mint, honey	8.5
Lavender baked goat cheese on fig leaf, figs, plum; crostini, Belgian endive, cucumber, radish crudité	16
Tricolore salad, radicchio, arugula, escarole, white beans, cherry tomatoes, Reggiano, red wine vinaigrette	14
Pâté maison, rich duck liver mousse, grilled Bernal bread, frisée, cornichon, brandied cherries	16
Brazilian ceviche of Pacific tuna, avocado, lime, spring onions, yuzu, jicama, habanero, grapefruit, 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, shell beans, marjoram aioli, tortilla chips	18
*Brunch Bowl: little gems, radicchio, 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 á la Grecque, toasted bread	15.5

silver sky ranch sonoma farm eggs

Baguette French toast, gold peaches, wild huckleberries, cacao nibs, maple-orange butter	16.5
Champagne French rolled omelet, truffle, morels, Raclette, Comté, herbs, Yukon gold potatoes, summer greens	21
Heavenly Scrambled Eggs, corn, julienne squash, cherry tomatoes, Fontina, breadcrumbs, green goddess, butter beans	18.5
Festive Brunch Tostada, poached farm eggs, vegetables al pastor, cherry tomatoes, queso fresco, mojo verde, crema	20

sandwiches & the grill

Croque Monsieur, French style ham, Gruyère, organic toasted Acme sourdough levain, mixed salad, French fries	18.5
Croque Madame, Parisian smoked ham, Gruyère, toasted pain de mie bread, béchamel, egg crown, greens, fries	22
Grilled Tandoori half chicken, basmati rice, tzatziki, grilled stone fruit, French lentils, baby carrots	24
Crisp duck leg confit, grilled duck breast, sunny side farm egg, chicories, French lentils, sherry dressing, quacklins	28
Steak Frites, grilled bavette steak, coffee rub, salsa verde, gypsy peppers, baby carrots, French fries, tarragon-Dijon mayo	34

extras

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