

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>) | 4.5 | / | 27 | / | 54 |
| Fat Bastard (<i>Willapa Bay, WA</i>) | 4.75 | / | 28.5 | / | 57 |
| Hog Island Sweets (<i>Point Reyes, CA</i>) | 4.5 | / | 27 | / | 54 |
| Kumamoto (<i>Baja, MX</i>) | 4.75 | / | 28.5 | / | 57 |
| Kumiai (<i>Baja, MX</i>) | 4 | / | 24 | / | 48 |
| Kusshi (<i>Deep Bay, B.C.</i>) | 4 | / | 24 | / | 48 |
| Marin Gem (<i>Point Reyes, CA</i>) | 3.75 | / | 22.5 | / | 45 |
| Miyagi (<i>Point Reyes, CA</i>) | 4 | / | 24 | / | 48 |
| St Simone (<i>Shippagan, N.B. CN</i>) | 4.5 | / | 27 | / | 54 |

shellfish*

| | FOUR | / | EIGHT | / | DOZEN |
|---|-------|---|----------|---|-------|
| White Prawn Cocktail (<i>Sea of Cortez</i>) | 12 | / | 24 | / | 36 |
| 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

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

weekend picnic

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| Fruit Pop Tarts: Warren pear-quince or Maui pineapple | 8.5 |
| Fruit Bowl: persimmon, kiwi, blackberries, figs, apples, flame grapes, Straus yogurt, mint, honey | 9 |
| Lavender baked goat cheese, autumn pluots, radicchio, crostini, Belgian endive, cucumber, radish crudité | 16 |
| Martin's arugula, balsamic vinaigrette, gala apples, shaved pecorino, saba | 14 |
| Smoked salmon & trout rillettes, crème fraîche, farm egg, caviar, frisée, crostini | 20 |
| Chef's brunch charcuterie: Iberico pork lonza, pâté de maison, apple jelly, pickled mustard seed, grilled bread | 20 |
| Brunch Bowl, escarole, radicchio, farm egg, white beans, mozzarella, shaved fennel, red wine vinaigrette | 18 |
| <i>Plancha!</i> Monterey Bay calamari, Oaxacan mole rojo, shell beans, marjoram aioli, tortilla chips | 18 |
| Pacific tuna ceviche, avocado, citrus yuzu jus, spring onion, habanero, umami sauce, taro chips | 21 |
| Beef sirloin steak carpaccio, horseradish crème fraîche, waffled potatoes, fried sage, rosemary, pecorino | 19 |
| Brandade: local salt cod, yukon gold potatoes, Thai green chili, vegetables à la Grecque, crostini | 19 |

silver sky ranch sonoma farm eggs

| | |
|--|------|
| French baguette French toast, marinated strawberries, vanilla-maple cream, candied pecans, cocoa nibs | 16.5 |
| Champagne French omelet, truffle, mushroom duxelle, raclette, Comté, herbs, Yukon gold potatoes, greens | 22 |
| Heavenly scramble, bergamot bagna cauda, heirloom cherry tomatoes, tortilla crisps, wild arugula | 18.5 |
| Crisp duck leg confit, poached farm eggs, autumn chicories, flame grapes, roasted butternut, quacklins, cider dressing | 20 |

sandwiches & the grill

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| Croque Monsieur, French style ham, gruyère, toasted Acme levain bread, French fries, green salad, house pickles | 18.5 |
| Croque Madame, French style ham, gruyère, house pain de mie bread, béchamel, egg crown, greens, fries | 22 |
| Caribbean jerk chicken sandwich, cabbage slaw, pickled onions, lemon mayo, avocado, French fries | 24 |
| Grilled bavette steak and sunny side eggs, breadcrumb - herb salsa, grilled rainbow chard, butter beans, wispy chips | 29 |
| Grilled pacific swordfish, sauce romesco, delicata squash, nicoise olivada, French fries | 35 |

extras

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