

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>)	4.75	/	28.5	/	57
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>)	4.5	/	27	/	54
Marin Gem (<i>Point Reyes, CA</i>)	4	/	24	/	48
Miyagi (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
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
	HALF		WHOLE		
Dungeness Crab (<i>Washington</i>)	45	/	90		
Lobster (<i>Maine</i>)	45	/	90		
	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

weekend picnic

Fruit Pop Tarts: Maui pineapple or quince	8.5
Fruit Bowl: persimmon, kiwi, pomegranate, flame grapes, Straus yogurt, mint, honey	9
Lavender baked goat cheese, escarole, poached tart cherries, crostini, Belgian endive, cucumber, radish crudité	16
Sonoma little gems, green goddess dressing, avocado, Satsuma mandarins, radish, spiced pepitas	14
Smoked salmon & trout rillettes, crème fraîche, farm egg, caviar, frilly musards, frisée, crostini	23
Brunch Charcuterie, pate de maison, duck prosciutto, lonza, liver mousse, apple jelly, frisée, house mustard, grilled bread	23
Brunch Bowl: escarole, radicchio, farm egg, baby beets, white beans, mozzarella, shaved fennel, red wine vinaigrette	18
Plancha! 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	22
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	17.5

silver sky ranch sonoma farm eggs

Baguette French toast, cara-cara oranges, coastal huckleberries, orange-maple butter, cocoa nibs	16.5
Champagne French omelet, truffle, mushroom duxelles, raclette, Comté, herbs, Yukon gold potatoes, greens	22
Heavenly scramble, house made beef chorizo sausage, cranberry beans, tortilla crisps, mojo verde, queso fresco	18.5
Shakshuka, eggs in slow-cooked Tunisian spiced aromatic tomatoes, zucchini, jalapeño, feta, lime, cilantro, grilled bread	21

sandwiches & the grill

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
Crisp duck leg confit, a poached farm egg, chicories, duck quacklings, roasted squash, sherry dressing, pickled beets	25
Grilled bavette steak and sunny side eggs, bagna cauda, grilled rainbow chard, butter beans, wispy chips	32
Grilled lavender brined pork chop, fried farm egg, delicata, white beans, croutons, arugula	30

Slow-cooked, brown sugar-smoked bacon	8
Warm Acme bread, house-cultured butter, sea salt	5
Bernal Bakery sourdough toast, citrus marmalade, our cultured butter, sea salt	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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