

foreigncinema

Saturday Brunch, May 12th, 2018

oysters*

west coast

	EACH	/	HALF	/	DOZEN
Barron Point (Skookum Inlet, WA)	3.25	/	19	/	36
Belon (Lopez Island, BC)	5	/	30	/	60
Kumamoto (Humboldt, CA)	4.5	/	27	/	50
Miyagi (Point Reyes, CA)	3.75	/	22	/	43
Olympia (Washington)	4	/	24	/	46

east coast

Chesapeake Bay (Maryland)	4	/	24	/	46
Island Creek (Massachusetts)	4	/	24	/	46
Saint Simone (New Brunswick)	4	/	24	/	46
Village Bay (New Brunswick)	4	/	24	/	46

shellfish*

White Prawn Cocktail (Florida)

FOUR	/	EIGHT	/	TWELVE
12	/	24	/	36

Dungeness Crab (Crescent City, CA)

Lobster (Maine)

HALF	/	WHOLE
30	/	60
35	/	70

caviar

served with crème fraîche & toasted papadum

Tsar Nicoulai Estate Caviar .5oz	28
Petrossian Tsar Imperial Shassetra Caviar 1oz	100

We recommend beginning with our *Never Been Kissed* cocktail!

weekend picnic

Samara's warm cinnamon bun, citrus-scented vanilla cream cheese icing	6.75
Organic 'Pop Tarts': huckleberry <i>or</i> rhubarb	6.75
Baked lavender goat cheese, kumquat-walnut aillade; crudité of endive, apples & crostini	13.5
Chopped salad, little gem, mozzarella, garlic croutons, chick peas, marinated Castelvetrano olives	12.5
*Pacific tuna ceviche, avocado, mango, jicama, red onion, habanero; fried taro chips	17
Duck liver mousse, blood orange marmalade, farm greens, baby beets, grilled levain	13
Brandade: whipped salt cod, potatoes, garlic, olive oil; toasted baguette, house pickles	15
*Monterey calamari á la plancha with Oaxacan mole rojo, chickpeas, aioli, cilantro, tortilla chips	16
*Beef sirloin carpaccio, arugula, lemon, capers, slivered onion, olio nuovo, Piave	17
*Santa Barbara smoked salmon, dill-crème fraîche, radish salad, ruby grapefruit, soft farm egg, spelt toast	16.5

sonoma pastured farm eggs

Baguette French Toast, summer strawberries, Valencia oranges, mascarpone, cocoa nibs	16.5
Champagne Omelet: summer truffle, maitake mushrooms, Vermont cheddar, fines herbes; crispy potatoes	17
Heavenly Scramble: Salinas asparagus, spring onion, ramps, alpine cheese, butter beans, breadcrumbs	16.5
Fried Eggs Deglazed with Balsamic, roasted garlic-potato hash, roasted radicchio, San Daniele prosciutto	17
Brunch Tostada: duck al pastor, a poached egg, refried beans, slaw, radishes, queso fresco, flour tortilla	18
Robust Persian flat omelet, spring onions, cilantro, new garlic, sliced avocado, angel hair potatoes, tomato chutney	16.5

saturday sandwiches

*Our house ground burger, Barely Buzzed cheddar, house Dutch crunch bun, Bugré herb sauce, French fries	16
ADD A YUMMY DETAIL: FARM EGG 3 AVOCADO 2 BROWN SUGAR BACON 3	
Croque Madame: Parisian-style ham & Gruyère, crowned with an egg, béchamel; French fries, mixed lettuces	18
*Glorious Pastrami: Max's smoked brisket, house kraut, Russian dressing, Swiss cheese on rye; French fries	18.5

extras

Spicy Merguez sausage	6.5
Slow-cooked, brown sugar smoked alderwood bacon	7.5

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
A 5.5% charge is being applied to each check for San Francisco city mandates. Foreign Cinema is not responsible for lost, stolen or damaged items.