

# foreigncinema

Sunday Brunch, January 7th, 2018

## oysters\*

	EACH	/	HALF	/	DOZEN
Beau Soleil ( <i>New Brunswick</i> )	4.5	/	27	/	50
Blue Point ( <i>Connecticut</i> )	4	/	24	/	46
Chelsea Gem ( <i>Washington</i> )	3.5	/	21	/	40
Fanny Bay ( <i>Vancouver Island, BC</i> )	3.5	/	21	/	40
Hood Canal ( <i>Washington</i> )	3.5	/	21	/	40
Hog Island Sweets ( <i>Point Reyes, CA</i> )	4	/	24	/	46
Island Creek ( <i>Massachusetts</i> )	4	/	24	/	46
Kumiai ( <i>Baja, CA</i> )	3.5	/	21	/	40
Kusshi ( <i>British Columbia</i> )	4	/	24	/	46
Malpeque ( <i>Prince Edward Island</i> )	3.5	/	21	/	40
Olympia ( <i>Washington</i> )	4.5	/	27	/	50
Shigoku ( <i>Willapa Bay, WA</i> )	4	/	24	/	46
Wellfleet ( <i>Massachusetts</i> )	4	/	24	/	46

## shellfish\*

	FOUR	/	EIGHT	/	TWELVE
White Prawn Cocktail ( <i>Florida</i> )	12	/	24	/	36
Lobster ( <i>Maine</i> )			HALF	/	WHOLE
			30	/	60
Dungeness Crab ( <i>Oregon</i> )			23	/	46
Tsar Nicoulai Estate Caviar .5oz			28		
Petrossian Tsar Imperial Shassetra Caviar 1oz			100		
<i>Served with crème fraîche, toasted papadum</i>					

We recommend beginning with our Wild at Heart cocktail!

## weekend picnic

Warm Caramel Pecan Sticky Bun	6.75
Organic 'Pop Tarts': persimmon <i>or</i> wild huckleberry	6.75
Persian Breakfast: cucumber, blood oranges, labneh, jam, Essex feta, herb salad, olio nuovo, za'atar, flat bread	12
*Pacific tuna ceviche, yuzu-citrus dressing, cara cara orange, olio nuovo, fried taro, serrano chilies, toasted sesame	16
Sonoma foie gras & duck liver mousse, pickled beets, green salad, balsamic crema, grilled bread	16
Warm brandade, blended salt cod, potatoes, garlic, chilies; toasted ciabatta, house pickles	15
*Beef sirloin carpaccio, farm egg, tarragon-mayo, fried capers, fresh horseradish, waffled potatoes	16
*Oaxacan Monterey calamari a la plancha with mole rojo, cilantro, aioli, tortilla chips	16
Santa Barbara smoked salmon, fingerling potatoes, shallots, crème fraîche, trout roe caviar, frisée, spelt toast	16

## sonoma pastured farm eggs

Baguette French Toast, caramelized Fuji apples, plumped currants, whipped mascarpone, toasted walnuts	16.5
Champagne Omelet: hen of the woods mushrooms, Comté & Raclette, fines herbs; crisp potatoes	17
Heavenly Scramble: Brussels sprouts, Fontina cheese, salsa verde, shelling beans, breadcrumbs, Piave	16.5
Two Fried Eggs deglazed with balsamic, potato roasted garlic hash, sliced San Danielle prosciutto, roasted chicories	17
Brunch Tostada: pork chili verde, a poached egg, shell beans, jicama, cabbage, radishes, queso fresco, flour tortilla	18
Robust Persian Flat Omelet: scallions, cilantro, chilies; straw potatoes, avocado, tomato chutney, lime	16

## sunday sandwiches & the grill

Croque Madame: Parisian-style ham & Gruyère, crowned with an egg, béchamel; French fries, mixed lettuces	18
Steak Frites: Grilled flat iron, sautéed Bloomsdale spinach, cabernet jus, red onion jam	26
*Fragrant herb & Meyer lemon rubbed grilled chicken, broccoli rabe, Dijon-caper sauce, au jus, French fries	21

## extras

Chicken chanterelle breakfast sausages	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.