

foreigncinema

Sunday Brunch, February 4th, 2018

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (New Brunswick)	4.5	/	27	/	50
Blue Point (Connecticut)	4	/	24	/	46
Fanny Bay (Vancouver Island, BC)	3.5	/	21	/	40
Grassy Bar (Morro Bay, CA)	3.5	/	21	/	40
Hog Island Sweet (Point Reyes, CA)	4	/	24	/	46
Island Creek (Massachusetts)	4	/	24	/	46
Malpeque (Prince Edward Island)	4.5	/	27	/	50
Moon Shoal (Barnstable, MA)	4.5	/	27	/	50
Pacific Gold (Morro Bay, CA)	4.5	/	27	/	50
Wellfleet (Massachusetts)	4	/	24	/	46

shellfish*

	FOUR	/	EIGHT	/	TWELVE
White Prawn Cocktail (Florida)	12	/	24	/	36
Lobster (Maine)			HALF	/	WHOLE
			30	/	60
Dungeness Crab (Oregon)			23	/	46
Tsar Nicoulai Estate Caviar .5oz			28		
Petrossian Tsar Imperial Shassetra Caviar 1oz			100		

Served with crème fraîche, toasted papadum

We recommend beginning with our High Fidelity cocktail!

weekend picnic

Warm Caramel Pecan Sticky Bun	6.75
Organic 'Pop Tarts': pear <i>or</i> wild huckleberry	6.75
Cara caras, blood oranges & satsumas with house ricotta, fried rosemary, pistachios, olio nuovo, honey	8
Warm Fromage d'Affinois baked with radicchio, tapenade, crudité, crostini	12
*Pacific tuna ceviche with avocado, fried taro, yuzu-citrus dressing, serrano, toasted sesame	16
Sonoma foie gras & duck liver mousse, pickled beets, greens, fruit conserve, grilled bread	16
Brandade: whipped salt cod, potatoes, garlic, olive oil; toasted ciabatta, house pickles	15
*Beef sirloin tartare, salsa verde, farm egg, fried shallots, capers, gaufrettes, cress, Marash pepper	16
*Monterey calamari a la plancha with manila clams, mole rojo, chickpeas, cilantro, aioli, tortilla chips	16
Santa Barbara smoked salmon, dill-crème fraîche, pickled onions, trout roe caviar, frisée, spelt toast	16

sonoma pastured farm eggs

Tropical Baguette French Toast, Maui gold pineapple, toasted coconut, kumquat butter, macadamia	16.5
Champagne Omelet: pioppini mushrooms, Comté & Raclette, fines herbs; crisp potatoes	17
Heavenly Scramble: Dungeness crab, Brussels, butter beans, crème fraîche, Green Goddess, breadcrumbs	20
Balsamic Deglazed Fried Eggs, roasted garlic potato hash, roasted escarole, sliced San Danielle prosciutto	17
Poached Farm Eggs, crisp duck confit leg, baby chicories, currants, lentils, torn croutons, quacklins, sherry dressing	18
Robust Persian Flat Omelet, scallions, chilis, cilantro; angel hair potatoes, tomato chutney, sliced avocado, lime	16

sunday sandwiches

Our house ground burger, Barely Buzzed cheddar, our own 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, alpine cheese, Acme rye; French fries	18.5

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.