

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Kumamoto (<i>Baja, MX</i>)	4.75	/	28.5	/	57
Kumiai (<i>Baja, MX</i>)	4	/	24	/	48
Marin Gem (<i>Point Reyes, CA</i>)	3.75	/	22.5	/	45
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Olympia (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Royal Malpeque (<i>Prince Edward Island, CN</i>)	4.75	/	28.5	/	57
Salazar (<i>Totten Inlet, WA</i>)	4.5	/	27	/	54

shellfish*

	FOUR	/	EIGHT	/	DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/	24	/	36
	HALF		WHOLE		
Maine Lobster	50	/	100		
	ROYAL		IMPERIAL		
Plateaux des Fruits de Mer	78	/	170		
<i>today's selection of steamed & raw shellfish</i>					

caviar

Tsar Nicoulai Estate Caviar (<i>USA</i>) .5oz	42
Crisp Indian lentil wafers, crème fraîche	

sunday picnic

Organic fruit 'Pop Tart': strawberry-rhubarb <i>or</i> Maui pineapple	8
Fruit Bowl: blackberries, raspberries, blueberries, strawberries, oranges, Straus yogurt, mint, honey, hazelnuts	8.5
Lavender baked goat cheese, tapenade, radicchio, baguette toasts, crudité, Belgian endive	15
Green little gems, puffed farro, Manchego shower, radishes, green goddess	14.5
Brunch charcuterie, pâté maison, duck liver mousse, pancetta, cherries, grilled bread, cornichon, olives	17.5
Persian Breakfast: mixed herb salad, Za'atar, lebnee, preserves, feta, citrus, warm focaccia, EVO	16
Brazilian Pacific tuna ceviche, avocado, spring onions, yuzu, lime, habanero chilies, fried taro, tobiko, cilantro	21
Smoked salmon, smoked salmon-trout rillettes, grapefruit suprêmes, crème fraîche, pickled onions, farm egg, cress	19
<i>Plancha!</i> Monterey Bay calamari, Oaxacan mole rojo, chickpeas, marjoram aioli, tortilla chips	18
*Brunch Bowl: Radicchio, gems, beets, mozzarella, fennel, farm egg, Italian beans, radish, lemon-caper mayo	18
Warm brandade: whipped salt cod, potatoes, green chilies, garlic; house escabèche, toasted bread	15.5
Sirloin beef tartare, horseradish sauce, fried rosemary, capers, waffled potato chips	18

sonoma farm eggs

Baguette French toast, caramelized heirloom apples, huckleberries, cacao nibs, orange-maple butter	16.5
Champagne French rolled omelet, fromage d'Affinois, Comté, truffle, fines herbes, potatoes, mixed green salad	20
Festive brunch tostada, duck al pastor, poached egg, queso fresco, mojo verde, shredded cabbage, crema, cilantro	18.5
Two fried eggs, Reggiano broth, crostini, salad greens, sliced San Daniele prosciutto, Parmesan shower	20

sandwiches & the grill

Croque Monsieur, French style ham, Gruyère, organic Acme sourdough levain, salad, French fries	18.5
Croque Madame, Parisian smoked ham, Gruyère, pain de mie, béchamel, egg crown, greens, French fries	20
Robust Peruvian roast chicken sandwich, avocado, pickled jalapeños, greens, aioli, Acme soft roll, fries	18.5
Grilled mahi-mahi, Meyer lemon salsa, grilled potatoes, baby carrots, arugula	36
Grilled coffee-rubbed bavette steak, sunny side farm egg, asparagus, chard, French Fries	

extras

Slow-cooked, brown sugar-smoked bacon	7.5
Acme bread and house-cultured butter service	5
Bernal Bakery sourdough toast, raspberry 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.