

foreigncinema

Sunday Brunch January 6th, 2019

oysters*

west coast

	EACH	/	HALF	/	DOZEN
Disco Hama (<i>Washington</i>)	4	/	24	/	48
Grays Harbor (<i>Washington</i>)	4	/	24	/	48
Kumamoto Redwood Curtain (<i>Humboldt</i>)	4.5	/	27	/	54
Maro-Ishi (<i>Puget Sound, WA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

east coast

Beau Soleil (<i>New Brunswick</i>)	4.5	/	27	/	54
East Dennis (<i>Massachusetts</i>)	4	/	24	/	48
East Point (<i>Virginia</i>)	3.75	/	22	/	45
Wellfleet (<i>Massachusetts</i>)	4	/	24	/	48
Village Bay (<i>New Brunswick</i>)	4	/	24	/	48

shellfish*

White Prawn Cocktail (*Florida*)

FOUR	/	EIGHT	/	TWELVE
12	/	24	/	36

Local Dungeness Crab

Lobster (*Maine*)

HALF	/	WHOLE
32	/	64
32	/	64

caviar

Tsar Nicoulai Estate Caviar .5oz

Petrossian Tsar Imperial Shassetra Caviar 1oz

served with crème fraîche & toasted papadum

30
100

weekend picnic

Warm cinnamon bun, citrus-scented cream cheese icing	6.75
Organic fruit 'Pop Tart': apple or mango	6.75
Winter Fruit: blood orange, Asian pear, honey, almonds, fresh mint	9.5
Rich duck liver pâté toast, marinated beets, cauliflower, shaved fennel	11
Winter chicory salad, Mt Rose apple, celery root, pickled shallots, walnuts, hard cider dressing	11
*Pacific tuna ceviche; cucumber & jalapeno essence, avocado, fennel, piment d'Espelette, papadum	17
*Beef carpaccio, arugula, fresh horseradish, waffled potatoes, fried sage, Reggiano	17
Provençal Brandade: salt cod, potatoes, chilies, garlic; toasts, house pickles	14
*Plancha: Monterey calamari in Oaxacan style mole rojo, chickpeas, lime, aioli, tortilla chips	16
Santa Barbara smoked salmon, farm egg, grapefruit, crème fraîche, trout caviar, dill, spelt toast	16.5

sonoma pastured farm eggs

Baguette French Toast: cara cara orange, cocoa nibs, toasted macadamia nuts, tangerine butter	16.5
Fluffed Omelet: lager, mushroom duxelle, fines herbes, Raclette, Comté; Russet potatoes, Sonoma mixed lettuces	17
Jew Year's Scramble: wild nettles, jalapeno, onions, shelling beans, breadcrumbs, sliced prosciutto, Mezzo Secco	17.5
Crisp Duck Confit, sunny-side up egg, kale, avocado, apricots, farro, duck cracklings, harissa, sherry vinaigrette	17
Baked Eggs: house Mexican-style chorizo, soft polenta, chicharrónes, cilantro, queso fresco, mojo verde	18
Dungeness Crab Frittata: fromage blanc, Meyer lemon, potatoes; frisée, avocado chutney, green goddess dressing	21

sunday grill & sandwiches

Grilled Madras curry chicken, golden basmati rice, spiced baby carrots, tomato chutney, banana raita	22
*House ground burger, natural chuck, Barely Buzzed cheddar, our Dutch crunch bun, herb-cayenne mayo, fries	17
ADD A YUMMY DETAIL: FARM EGG 3 AVOCADO 2 BROWN SUGAR BACON 3	
Our Smoked Pastrami Brisket Sandwich: sauerkraut, Alpine cheese, Acme rye bread; hand cut French fries	17
Croque Madame: Parisian-style ham & Gruyère, crowned with an egg, béchamel; French fries, arugula & frisée	18

extra

Slow-cooked, brown sugar smoked alderwood bacon	7
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**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 SF city mandates. Corkage: \$30 per 750ml bottle, Magnum \$50; 2 bottle max. Foreign Cinema is not responsible for lost, stolen or damaged items.

