

## oysters\*

	EACH	/	HALF	/	DOZEN
west coast					
Hog Island Sweets ( <i>Point Reyes</i> )	4	/	24	/	46
Kumamoto Redwood Curtain ( <i>Humboldt</i> )	4.5	/	27	/	54
Kusshi ( <i>British Columbia</i> )	4	/	24	/	48
Pacific Gold ( <i>Morro Bay</i> )	4	/	24	/	46

## east coast

Beau Soleil ( <i>New Brunswick</i> )	4.5	/	27	/	50
East Dennis ( <i>Massachusetts</i> )	4	/	24	/	48
Island Creek ( <i>Massachusetts</i> )	4	/	24	/	46
Moon Shoal ( <i>Massachusetts</i> )	4.5	/	27	/	50
Row 34 ( <i>Massachusetts</i> )	4	/	24	/	46
Spring Creek ( <i>Massachusetts</i> )	4	/	24	/	46
Wellfleet ( <i>Massachusetts</i> )	4	/	24	/	46

## shellfish\*

	FOUR	/	EIGHT	/	TWELVE
White Prawn Cocktail ( <i>Florida</i> )	12	/	24	/	36
			HALF	/	WHOLE
Lobster ( <i>Maine</i> )			32	/	64
Dungeness Crab ( <i>Oregon</i> )			30	/	60

## caviar

Tsar Nicoulai Estate Caviar .5oz	30
Royal California White Sturgeon Caviar 1oz	80
Petrossian Tsar Imperial Shassetra Caviar 1oz	100

*served with crème fraîche & toasted papadum*

*chef-signed Foreign Cinema cookbooks available!*

## weekend picnic

Phil's warm cinnamon bun, citrus-scented cream cheese icing	6.75
Organic fruit 'Pop Tarts': peach or strawberry	6.75
Autumn Fruit: apples, raspberries, Sonoma pluots, Straus yogurt, fried almonds, ras el hanout honey	12
Lavender baked goat cheese, radicchio, tapenade; baguette toasts, crudité	14
*Brazilian Ceviche: Halibut, avocado, cucumber, red onions, Scotch Bonnet peppers, pink lemon, taro chips	17
Rich duck liver pâté toast, arugula, beets, huckleberry & blackberry jam, Riesling vinaigrette	14.5
*Beef sirloin carpaccio, Parmesan Reggiano, sunburst squash, lemon, olio nuovo, wild arugula	17
Aromatic Brandade: salt cod, potatoes, toasted Kashmiri chilies, cumin, garlic; toasts, pickles	15
*Plancha: calamari & clams in Oaxacan mole rojo, chickpeas, lime, aioli, tortilla chips	16
Smoked salmon, beet mimosa, farm egg, fresh dill, crème fraîche, pickled mustard seeds, spelt toast	16.5

## sonoma pastured farm eggs

Baguette French Toast: sliced bananas, orange suprêmes, toasted coconut, lime-brown sugar butter, cocoa nibs	16.5
Pear & Pilsner Omelet: truffle, mushroom duxelle, Fontina, Comté, fine herbs; golden potatoes, Sonoma lettuces	17.5
Heavenly Scramble: zucchini, cherry tomatoes, fresh basil, ricotta, cumin-scented bagna cauda, breadcrumbs	16.5
Duck Leg Confit: poached farm eggs, frisée, endive, croutons, tart cherries, cracklings, cassis vinaigrette	18
Balsamic Fried Eggs: potato-roasted garlic hash, autumn chicories, sliced San Daniele prosciutto, balsamic glaze	17.5
Dungeness Crab Frittata: diced potatoes, jalapeño, goat cheese; Green Goddess dressing, avocado, salad greens	21

## sunday grill & sandwiches

Grilled Tandoori Chicken: cucumber raita, grilled Jimmy Nardellos, achote rice, almond-cilantro pesto, kishmish	20
*House ground burger, natural chuck, Barely Buzzed cheddar, our Dutch crunch bun, herb sauce, fries	17
<b>ADD A YUMMY DETAIL: FARM EGG 3 AVOCADO 2 BROWN SUGAR BACON 3</b>	
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 on rye; French fries	18.5

Toulouse-style pork 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.*