

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Mirimachi Bay, N.B., CN</i>)	4.75	/	28.5	/	57
Capital Gems (<i>Harstine Isle East, WA</i>)	4	/	24	/	48
Chelsea Gem (<i>Washington</i>)	3.5	/	21	/	42
Fat Bastard (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Luna Bella (<i>Washington</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B. CN</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

shellfish*

	FOUR		EIGHT		DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/	24	/	36
	HALF		WHOLE		
Dungeness Crab (<i>Washington</i>)	45	/	90		
Lobster (<i>Maine</i>)	45	/	90		
Plateaux de Fruits de Mer	ROYALE / IMPERIAL				
Selection of steamed & raw shellfish	80	/	180		

caviar*

served with papadum & crème fraîche

Tsar Nicoulai Estate .6 oz.	55
Tsar Nicoulai Golden Osetra .6 oz.	75

weekend picnic

Fruit Pop Tarts: Maui pineapple or quince	8.5
Fruit bowl: Mt. Rose apple, Shinko pears, pomegranate, Fuyu persimmons, Straus yogurt, honey, almonds	15.5
Lavender baked goat cheese, escarole, blackberries, Belgian endive, cucumber, radish crudité, crostini	17
Autumn mixed chicories, Satsuma mandarins, toasted hazelnuts, buttermilk herb dressing, Gorgonzola	16
Santa Barbara smoked salmon: farm egg, truffle horseradish sauce, trout caviar, caraway levain toasts	20
Spiced delicata squash, fresh ricotta, roasted Brussels, blood oranges, Egyptian nut dukkah, saba	19
Ahi tuna ceviche: Meyer lemon agauchile, Brokaw avocado, spring onion, cucumber, Fresno chili, herb oil	23
Duck liver mousse, crimson grapes, endive, preserves, baguette crostini	19
Sirloin beef tartare, red onion, capers, Mt. Rose apple, parsley, Reggiano, house gaufrette	23
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, tortilla chips	19
Brandade: local salt cod, Yukon gold potatoes, Thai green chilies, vegetables à la Grecque, crostini	17

sonoma farm eggs

Baguette French toast, D'anjou pear, whipped maple cream, candied walnuts, wild huckleberries	22
Champagne French omelette, truffle, Comté, crème fraîche, maitake, crisp potatoes, green salad	25
November scramble: broccoli rabe, cipollini onion, Meyer lemon salsa, Piave, breadcrumbs	22
Provençal poached: crisp duck leg confit, poached eggs, white beans, braised greens, croutons, duck jus	25
Shakshuka: baked farm eggs, fragrant stewed tomatoes, red kuri squash, jalapeño, feta, za'atar, baguette	24
Dungeness crab fritatta, fromage blanc, Yukons, avocado, Thai chili, fines herbs, green goddess	26

sandwiches & the grill

Croque Madame, Parisian style ham, Gruyère, pain de mie, béchamel, egg crown, greens, French fries	24
"Le Cochon French Dip": roast pork loin, toasted baguette, Fontina, horseradish sauce, au jus, French fries	26
Poulet Frites! Grilled 1/2 chicken, herbed farro, roasted romanesco, labneh, green harissa, pomme frites	26
Grilled Wagyu bavette steak, sunnyside eggs, baby carrots, crispy fingerlings, grilled radicchio, bagna cauda	34

extras

Slow-cooked, brown sugar-smoked bacon	8.5
Hand-cut Kennebec French fries	6.5
Warm Acme levain bread, our cultured butter	5
House baked English muffin, mission fig jam, our cultured butter	5.5

**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.