

foreigncinema

remember, remember the 5th of November
happy guy fawkes day

Sunday Brunch, November 5th, 2017

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (New Brunswick)	4.5	/	27	/	50
Blue Point (Connecticut)	4	/	24	/	46
Capital Pacifics (Washington)	3.5	/	21	/	40
Fanny Bay (Vancouver Island, BC)	3.5	/	21	/	40
Kumamoto (Humboldt, CA)	4.5	/	27	/	50
Kusshi (British Columbia)	4	/	24	/	46
Malpeque (Prince Edward Island)	4.5	/	27	/	50
Miyagi (Point Reyes, CA)	3.75	/	22	/	43
Olympia (Washington)	4	/	24	/	46
Saint Simone (New Brunswick)	4	/	24	/	46

shellfish*

	FOUR	/	EIGHT	/	TWELVE
White Prawn Cocktail (Florida)	12	/	24	/	36
Lobster (Maine)			HALF	/	WHOLE
			30	/	60
Tsar Nicoulai Caviar Service			28		
Crème fraîche, toasted papadum					

We recommend beginning with our 'Wild at Heart' cocktail!

weekend picnic

Warm Caramel Pecan Sticky Bun	6
Organic 'Pop Tarts': Concord grape or Fuyu persimmon	6
Pomegranate, sliced apple, Hachiya persimmon purée, goat cheese, almonds, spiced honey, fresh mint	9
Pacific tuna ceviche, tomatillo & poblano salsa verde, avocado, spring onion, taro whiskers	16
Mixed November Chicories: shaved Fuyu persimmon, cider dressing, toasted pistachios, gorgonzola	13
Rich duck liver mousse, pickled beets, salad greens, saba, grilled bread	13
Warm brandade, blended salt cod, potatoes, garlic, chilies; grilled baguette, house pickles	15
*Beef sirloin tartare, fresh horseradish, crème fraîche, farm egg, capers, tarragon, chives, waffled potatoes	16
*Monterey calamari á la plancha, spicy romesco, chickpeas, aioli, cilantro, tortilla chips	16
Santa Barbara smoked salmon, dill-crème fraîche, golden beet mimosa, pickled ramps, trout roe, spelt toast	16

sonoma pastured farm eggs

Baguette French Toast, coastal blackberries, whipped Mascarpone, cocoa nibs, toasted walnuts	16.5
Champagne Omelet: gold chanterelles, Wagon Wheel & São George cheeses, herbs, salad, crisp potatoes	17
November Scramble: Brussels sprouts, butter beans, arugula, breadcrumbs, bagna cauda, Parmesan Reggiano	16.5
Two Fried Eggs deglazed with balsamic vinegar, roasted garlic-potato hash, autumn chicories, sliced prosciutto	17
Brunch Tostada: duck al pastor, a poached egg, shell beans, jicama, cabbage, radishes, queso fresco, flour tortilla	18
Fragrant Herb Flat Omelet: fromage blanc, julienne peppers, crème fraîche, spring onions; avocado, salad	16

sunday sandwiches & the grill

*Our Burger: house Dutch crunch bun, Barely Buzzed cheddar spread, 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
Grilled Poulet Frites: Meyer lemon & garlic rubbed, Bloomsdale spinach, lemon-caper mayo, jus	22

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.