

foreigncinema

Sunday Brunch, November 26th, 2017

oysters*	EACH	/	HALF	/	DOZEN	shellfish*	FOUR	/	EIGHT	/	TWELVE
Barron Point (Skookum Inlet, WA)	3.25	/	19	/	36	White Prawn Cocktail (Florida)	12	/	24	/	36
Beau Soleil (New Brunswick)	4.5	/	27	/	50						
Blue Point (Connecticut)	4	/	24	/	46				HALF	/	WHOLE
Capital Pacifics (Washington)	3.5	/	21	/	40	Lobster (Maine)			30	/	60
Fanny Bay (Vancouver Island, BC)	3.5	/	21	/	40	Local Dungeness Crab!			23	/	46
Hood Canal (Washington)	3.75	/	22	/	43						
Kusshi (British Columbia)	4	/	24	/	46	Tsar Nicoulai Estate Caviar .5oz			28		
Rocky Point (Washington)	3.25	/	19	/	36	Petrossian Tsar Imperial Shassetra Caviar 1oz			100		
Saint Simone (New Brunswick)	4	/	24	/	46	Served with crème fraîche & toasted papadam					

We recommend beginning with our 'Winter's Bone' cocktail!

weekend picnic

Warm Caramel Pecan Sticky Bun	6.75
Organic 'Pop Tarts': pumpkin or strawberry	6.75
Pink lady apple, comice pear, fuyu persimmon, goat cheese, almonds, spiced honey, fresh mint	9
Pacific tuna ceviche, satsuma, habanero, avocado, red onion, taro chips	16
Roasted delicata squash, harissa vinaigrette, Essex feta, pomegranate, yogurt, mizuna	12
Pâté de maison & rich duck liver mousse, pickled beets, salad greens, saba, grilled bread	15
Warm brandade, blended salt cod, potatoes, garlic, chilies; grilled baguette, house pickles	15
*Beef sirloin carpaccio, horseradish crema, fried capers, waffled potatoes, Mezzo Secco cheese, cress	16
*Monterey calamari á la plancha, chickpeas, sauce romesco, aioli, cilantro, tortilla chips	16
Santa Barbara smoked salmon & farm egg toast, dill-crème fraîche, pickled onions, trout roe	16

sonoma pastured farm eggs

Baguette French Toast, rum-spiked pineapple, guava syrup, whipped mascarpone, toasted coconut	16.5
Champagne Omelet: gold chanterelles, aged goat Gouda, herbs, baby lettuce, salad, crisp potatoes	17
Heavenly Scramble: butter beans, crispy Brussels sprouts, bagna càuda, breadcrumbs, arugula, Manchego	16.5
Fried Eggs with Pork Chile Verde: poblanos, shelling beans, mojo verde, queso fresco, tortilla ribbons, cilantro	18
Poached Eggs, smoked duck breast, mixed chicory salad, torn levain croutons, sherry dressing, plumped currants	18
Robust Persian Flat Omelet: scallions, cilantro, chilies; straw potatoes, smashed avocado, tomato chutney, lime	16

sunday sandwiches & the grill

Flat Iron Steak Sandwich: our Dutch crunch, red onion jam, balsamic mayo, arugula; French fries	23
Croque Madame: Parisian-style ham & Gruyère, crowned with an egg, béchamel; French fries, mixed lettuces	18
<i>Poulet Frites!!</i> Meyer lemon & herb rub, sautéed rainbow chard, caper mayo	24

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.