

oysters*

	EACH	HALF	DOZEN
Beau Soleil (<i>Miramichi Bay, N. B. CN</i>)	4.5	/ 27	/ 54
Bijou (<i>Bedec Bay, N.B., CN</i>)	4.5	/ 27	/ 54
Chelsea Gem (<i>Eld Inlet, WA</i>)	3.75	/ 22.5	/ 45
	4.5	/ 27	/ 54
Luna Bella (<i>Hood Canal, WA</i>)	4.5	/ 27	/ 54
Miyagi (<i>Point Reyes, CA</i>)	4	/ 24	/ 48
Oishi (<i>Skagit Bay, WA</i>)	4.5	/ 27	/ 54
Steamboat (<i>Totten Inlet, WA</i>)	4	/ 24	/ 48

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	
	ROYALE / IMPERIAL		
Plateaux de Fruits de Mer	80	/ 180	
Selection of steamed & raw shellfish			

caviar*

served with papadum & crème fraîche

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

weekend picnic

Fruit Pop Tarts: mango or Maui pineapple 8.5

Lavender baked goat cheese, Anjou pear, escarole, Belgian endive, cucumber, radish crudité, crostini 16

Today's Fruit: strawberries, cara cara wheels, Asian pear, Straus yogurt, almonds, mint, honey 15.5

Smoked salmon, crème fraîche, farm egg toast, caviar, frisee, pickled red cabbage, mustard seed 22

House made burrata-mozzarella, 20

Pacific tuna ceviche, cucumber aguachile, pickled jicama, scallions, serrano chili, plantain chips 23

Beef sirloin carpaccio, creamy dill dressing, fried capers, arugula, lemon, waffle chips, Manchego 22

Charcuterie: Lonza, finocchiona salami, duck breast prosciutto, grilled bread, preserves, red pear salad 22

Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, tortilla chips 18

Brandade: local salt cod, Yukon gold potatoes, Thai green chilies, vegetables à la Grecque, crostini 17

sonoma farm eggs

Baguette French toast, cara cara oranges, strawberries, cocoa nibs, orange maple butter 16.5

Champagne French omelette, truffles, fromage d'Affinois, Comté, herbs, Yukon potatoes, salad 23

Roman spring scramble, Salinas asparagus, Meyer lemon salsa verde, Piave, breadcrumbs, cranberry beans 22

Brunch Tostada, vegetables chile verde, poached egg, shell beans, slaw, queso fresco, crema, mojo verde 23

Fried Farm Eggs: salsa matcha, baby artichokes, fried potatoes, escarole, English peas, pea tendrils 23

sandwiches & the grill

Croque Madame, Parisienne ham, Gruyère, pain de mie, béchamel, egg crown, greens, French fries 23

Triple duck bahn mi: breast, confit, pâté, jalapeno, pickles, soft roll, lettuces, lime mayo, potato chips 24

Wagyu bavette steak & eggs, grilled escarole, breadcrumbs, bagna cauda, arugula, Reggiano, Cabernet jus 37

Lavender-brined pork chop, fava beans, Tuscan farro, sunny side egg, grilled radicchio, mango salsa 36

extras

Slow-cooked, brown sugar-smoked bacon 8

Hand-cut Kennebec French fries 6.5

Warm Acme levain bread, our cultured butter 5

Bernal Bakery sourdough toast, strawberry 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.