

foreigncinema

Easter Brunch, April 5, 2026

oysters*

	EACH	/	HALF	/	DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4	/	24	/	48
Irish Point (<i>Rustico, P.E.I., CN</i>)	4.5	/	27	/	54
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Royal Miyagi (<i>Baynes Sound, BC</i>)	4	/	24	/	48
Samish Pearl (<i>Samish Bay, WA</i>)	4	/	24	/	48
Sea Cup (<i>Baja, MX</i>)	4.5	/	27	/	54
Sea Inlet (<i>Sooke Basin, Vancouver, BC</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*)* 6 / 36 / 72
served ceviche style with sangre de tigre, cucumber, trout roe

shellfish*

	FOUR	/	EIGHT	/	TWELVE
Gulf White Prawn Cocktail (<i>Florida</i>)	16	/	32	/	48
	HALF		WHOLE		
Dungeness Crab (<i>Local SF Bay</i>)	40	/	80		
Lobster (<i>Maine</i>)	45		90		
	ROYAL		IMPERIAL		
Plateaux de Fruits de Mer	95		195		
<i>Today's selection of steamed & raw shellfish</i>					

caviar

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83
<i>served with warm blinis & crème fraîche</i>	

First Courses

Today's fruit, blood oranges, strawberries, blackberries, kiwi, Straus yogurt, honey, mint, house granola

15
 Lavender baked goat cheese, Anjou pears, vegetable crudité, green olive tapenade, crostini

19
 Chilled Delta asparagus, sauce gribiche, trout caviar, pickled red onions, fines herbes

16
 Pacific halibut ceviche, green apple aguachile, spring onion, habanero, pickled mustard seed, shiso oil, totopos

24
 Cured fish platter, smoked trout rillettes, Santa Barbara smoked salmon, tuna pastrami, farm egg, capers, buckwheat crackers

30
 Chef's duck liver mousse tart, Warren pear, cornichons, pickled mustard seeds, herb salad

24
 Venetian style steak tartare, fried sage & rosemary, quail egg, wild arugula, waffled potatoes, lemon-tomato sauce

Main Courses

Baguette French toast, Yerena farms strawberries, rose whipped cream, orange-maple syrup

20
 Vegetable brunch tostada, spring vegetable picadillo, salsa verde, avocado, red gem, shell beans, salsa macha, jicama, queso fresco

24
 Persian chicken khima, aromatic tomatoes, baked eggs, English peas, zucchini, angel hair potatoes

26
 French rolled Champagne omelet, black truffle, Mount Shasta morels, fines herbes, Comté, Fontina, fried gold potatoes, garden lettuces

27
 Heavenly scramble, Maine lobster, Delta asparagus, green garlic, tarragon sauce vert, favas, breadcrumbs, Reggiano, sliced Parma prosciutto

28
 Merguez lamb burger, Dutch crunch bun, feta cilantro sauce, cucumber raita, potato chips

28
 Dungeness crab Croque Monsieur, white gulf shrimp, cayenne, lemon, pickles, garden salad

28
 Croque Madame, French ham & Gruyère, béchamel, egg crown, French fries, spring herb salad

28
 Grilled Pacific wild swordfish, grilled asparagus, French caviar lentils, Mandarin citrus beurre blanc

38
 Grilled Wagyu bavette steak, sunnyside farm egg, herbed crisp Yukons, baby carrots, mojo verde, Cabernet jus

41

FRUIT POP TARTS: Strawberry or Pineapple-Guava 9 SLOW-COOKED BROWN SUGAR BACON 8.5 HAND CUT FRENCH FRIES 7
 SOURDOUGH TOAST, MIXED BERRY JAM, HOUSE MADE CULTURED BUTTER 7

Corkage fee: \$40 per 750ml bottle, Magnum corkage \$60; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.

A 6.25% charge is being applied to each check for San Francisco city mandates.

** Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*