

foreigncinema

Easter Sunday Brunch, April 20th, 2025

oysters*

	EACH	/	HALF	/	DOZEN
Barachois (<i>Miramichi Bay</i> , N. B. CN)	4	/	24	/	48
Bijou (<i>New Brunswick</i> , CN)	4	/	24	/	48
Earthquake Bay (<i>Tomales Bay</i> , CA)	4	/	24	/	48
Glacier Point (<i>Halibut Cove</i> , AK)	4	/	24	/	48
Hog Island Sweets (<i>Marshall</i> , CA)	4.5	/	27	/	54
Kumamoto (<i>Baja</i> , MX)	4.75	/	28.5	/	57
Kusshi (<i>Deep Bay</i> , B.C.)	4	/	24	/	48
Marin Miyagi (<i>Point Reyes</i> , CA)	4	/	24	/	48
Oishi (<i>Nahcotta</i> , WA)	4.5	/	27	/	54
Pickering Pass (<i>Puget Sound</i> , WA)	3.5	/	21	/	42
Pink Moon (<i>New London</i> , PEI, CN)	4.5	/	27	/	54
Saint Simon (<i>Saint Simon Bay</i> , N.B., CN)	4	/	24	/	48
West Passage (<i>Narragansett Bay</i> , RI)	4	/	24	/	48
Razor Clams (<i>Nantucket</i> , MA) <i>dressed in sangre de tigre, cucumber, trout roe</i>	6	/	36	/	72

shellfish*

	FOUR	EIGHT	TWELVE
Gulf White Prawn Cocktail (<i>Florida</i>)	16	32	48
Dungeness Crab (<i>Marin Coast</i>)	40	80	
Lobster (<i>Maine</i>)	45	90	
Plateaux de Fruits de Mer <i>Today's selection of steamed & raw shellfish</i>	95	195	
Tsar Nicoulai Estate .5 oz.	59		
Tsar Nicoulai Golden Osetra .6 oz. <i>served with warm blinis & crème fraîche</i>	83		

caviar

First Courses

- Fruit bowl: blood oranges, strawberries, blackberries, kiwi, Straus yogurt, honey, mint, house granola
15
- Lavender baked goat cheese, Anjou pears, crostini, vegetable crudité, green olive tapenade
19
- Warm Delta asparagus, kumquats, Cara Caras, green goddess dressing, pistachio dukkah, ricotta salata
16
- *Pacific halibut ceviche, green apple aguachile, spring onion, habanero, pickled mustard seed, shiso oil, totopos
24
- Santa Barbara smoked salmon, trout rillettes toast, farm egg, capers, pickled onion, cucumber
26
- House pâté en croûte de lapin, fruit preserves, cornichons, Dijon, grilled bread, herb salad
24
- *Venetian style steak tartare, fried sage & rosemary, quail egg, wild arugula, waffled potatoes, lemon-tonnato sauce
25

Main Courses

- Tropical baguette French toast, kiwi, mango, strawberry, passionfruit whipped cream, spiced honey, candied walnuts
20
- Brunch tostada, spring vegetable picadillo, salsa verde, avocado, red gem, shell beans, spiced cashews, jicama, queso fresco
20
- Shakshuka, aromatic tomatoes, zucchini, peppers, English peas, farm eggs, chickpeas, jalapeños, grilled baguette
26
- French rolled Champagne omelet, white truffle, Morel mushroom duxelles, fines herbes, Comté, Fontina, fried gold potatoes, salad greens
27
- Heavenly scramble: Maine lobster, Delta asparagus, green garlic, tarragon sauce vert, favas, breadcrumbs, Reggiano, sliced Parma prosciutto
28
- Easter benedict, chicken-chanterelle sausage, two poached eggs, snap peas, house muffin, field greens, Meyer lemon Hollandaise
30
- Dungeness crab Croque Monsieur, white gulf shrimp, cayenne, lemon, French fries, pickles, greens
26
- Croque Madame, French ham & Gruyère, béchamel, egg crown, French fries, spring herb salad
26
- Poulet Frites! Za'atar grilled 1/2 chicken, Chipperbec fries, roasted baby carrots, hummus, labneh, toum
34
- House smoked pastrami sandwich, 10hr brisket, sweet cabbage slaw, pickles, Russian dressing, rye bread, kettle chips
27
- Grilled Wagyu bavette steak, sunnyside egg, herbed crispy russets, broccoli rabe, mojo verde, Cabernet jus
40

FRUIT POP TARTS (Blood Orange or Mango-Guava) 9 SLOW COOKED BROWN SUGAR BACON 8.5 HAND CUT FRENCH FRIES 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.