

foreign cinema Mum's Day Brunch Sunday, May 12, 2024

*oysters

EACH / HALF / DOZEN

Barachois (Mirimichi Bay N.B CN)	4	/	24	/	48
Beau Soleil ((Mirimichi Bay N.B CN)	4	/	24	/	48
Chelsea Mirimichi (WA)	4	/	24	/	48
Kumamoto (<i>Humboldt CA</i>)	4.5	/	27	/	54
Oishi (<i>Nabotta, WA</i>)	4	/	24	/	48
Sawmill Bay (<i>British Colombia</i>)	4	/	24	/	48

*shellfish

FOUR / EIGHT

Gulf White Prawn Cocktail (<i>Florida</i>)	16	/	32
	HALF	/	WHOLE
Cracked Dungeness Crab (<i>Marin Coast</i>)	30	/	60
Lobster (<i>Maine</i>)	32	/	64
	ROYAL	/	IMPERIAL
<i>Plateaux de Fruits de mer</i>	80	/	18
Today's selection of steamed and raw shellfish			

*caviar service

Tsar Nicoulai Estate Selection	55
Tsar Nicoulai Golden Osetra	75

FIRST COURSES

Fruit Bowl, raspberries, kiwi, pear, blood oranges, blackberries, Straus yogurt, honey, fresh mint

Baguette French toast, coastal strawberries, wild huckleberries, cocoa nibs, maple-orange whip

Delta asparagus, French caviar lentils, puffed farro, arugula, kumquat-citrus vinaigrette

Grains & Greens, quinoa, favas, kale, greens, baby beets, chickpea hummus, sherry vin, Egyptian dukkah

*Brazilian tuna ceviche, passion fruit aguachile, avocado, spring onions, habanero, lime, fried taro

Santa Barbara smoked salmon, gold beets, frisée, creamy dill dressing, potato chips

Pork pâté de maison, spring mixed greens, poached cherries, Trufflebert farm hazelnuts, grilled bread

*Venetian style sirloin steak tartare, fried sage, rosemary, capers, waffled potatoes, lemon, tonnato mayo

MAIN COURSES

Sunday Vegetable Tagine, aromatic tomatoes, peppers, baby artichokes, favas, potatoes, baby carrots, chickpeas, roasted cauliflower, papadum

Festive Tostada, vegetables picadillo, avocado, shelling beans, chili verde, red gem, queso fresco, poached farm egg, pickled jalapeños

Heavenly Scramble: asparagus, English peas, new garlic, spring onions, Meyer lemon salsa, breadcrumbs, Reggiano, sliced San Danielle prosciutto

French rolled Champagne omelet, Perigord truffle, maitake mushroom duxelles, fines herbs, Comté, Raclette; salad, brown sugar bacon

Easter Benedict, crisp duck leg confit, pommes Pont Neuf, two poached farm eggs, frisée, haricot vert, Hollandaise

Seafood Croque Monsieur: Maine lobster, Dungeness crab, New Orleans gulf shrimp salad sandwich, French fries, pickles, salad greens

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

Grilled Hawaiian mahi-mahi, Mandarin beurre blanc, asparagus, potatoes, white grapefruit, mandarins

Grilled American Heritage pork chop, sunny side farm egg, Umbrian farro, chard, pecorino herb salsa

Steak Frites: Grilled Akaushi bavette steak, French fries, Bearnaise sauce, broccoli rabe, Cabernet-beef jus

FRUIT POP TARTS, BROWN SUGAR BACON, FRENCH FRIES, AVAILABLE á LA CARTE

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\*Consuming raw or undercooked shellfish, eggs, poultry, and meat may increase the chance of food borne illness. A 6% charge is being added for SF City Health Mandate; Corkage \$40 per bottle. Foreign Cinema 2534 Mission Street San Francisco 94110 [www.foreigncinema.com](http://www.foreigncinema.com) @foreigncinemasf