

## oysters\*

	EACH	HALF	DOZEN
Beau Soleil ( <i>Miramichi Bay, N. B. CN</i> )	4.5	/ 27	/ 54
Bevan ( <i>Chesapeake Bay, VA</i> )	4.5	/ 27	/ 54
Bijou ( <i>New Brunswick, CN</i> )	4	/ 24	/ 48
Blue Devils ( <i>Laguna Manuela, Baja, MX</i> )	4.5	/ 27	/ 54
Capital Gems ( <i>Harstine Isl East, WA</i> )	4	/ 24	/ 48
Coromandel ( <i>Brickfield Bay, N.Z.</i> )	4	/ 24	/ 48
Fire Island Blues ( <i>Bue Island, NY</i> )	4.5	/ 27	/ 54
Kumamoto ( <i>Laguna Manuela, Baja, MX</i> )	5	/ 30	/ 60
Pink Moon ( <i>New London, PEI, CN</i> )	4.5	/ 27	/ 54
Saint Simon ( <i>Saint Simon Bay, N.B. CN</i> )	4	/ 24	/ 48
Skookum ( <i>Little Skookum Inlet, WA</i> )	4	/ 24	/ 48
U.F.O. ( <i>Skagit Bay, WA</i> )	4.5	/ 24	/ 48

## shellfish\*

	FOUR	EIGHT
White Prawn Cocktail ( <i>Sea of Cortez</i> )	16	/ 32
Lobster ( <i>Maine</i> )	45	/ 90
Dungeness Crab ( <i>Washington</i> )	40	/ 80
Plateaux de Fruits de Mer	ROYAL	IMPERIAL
<i>Selection of raw shellfish</i>	95	/ 195

## caviar\*

<i>served with papadom &amp; crème fraîche</i>	
Tsar Nicoulai Estate .6 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

## weekend picnic

Fruit Pop Tarts: strawberry or pluot	8.5
Warm cinnamon roll with citrus scented cream cheese frosting	8.5
Fresh fruit: persimmons, Shinko pear, pluots, pomegranetes, Straus yogurt, honey, house granola	15
Lavender-baked goat cheese, red flame grapes, endive, cucumber, radish crudité, crostini	17
Sonoma little gems, marinated baby beets, gala apples, green goddess dressing, toasted seeds, ricotta salata	16
Warren pears, delicata squash, pomegranate, hazelnut dukkah, whipped feta, Aleppo, opal basil	18
Smoked salmon toasts, Meyer lemon, chèvre, cucumber, pickled onions, capers, grilled levain	23
*Ceviche: local halibut, avocado, passionfruit essence, jicama, scallion, habanero, fried taro	24
Charcuterie: lonza, bresaola, duck liver mousse, house mustard, radishes, frilly mustard, grilled bread	24
*Sirloin beef tartare, truffled Dijon sauce, fried capers, red onion, herbs, Reggiano, waffle chips	23
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, totopos	19
Brandade: local salt cod, Yukon gold potatoes, Thai green chilies, vegetables à la Grecque, crostini	17

## silver sky ranch farm eggs

Baguette French toast, Tory Farms pluots, citrus-maple whipped cream, candied walnuts	19
French rolled omelette, fuji apple, d'Affinois, chanterelles, hard cider, crème fraîche, crisp potatoes, salad	25
Crisp duck leg confit, mixed chicories, poached eggs, currants, croutons, shishitos, quacklins	26
Huevos a la flamenca, baked farm eggs, chickpeas, butternut squash, stewed heirloom tomatoes, gypsy peppers	25
Heirloom squash frittata, opal basil, sweet corn, serranos, chèvre, Yukon potato, basil aioli, cherry tomato	24

## sandwiches & the grill

Madame: Parisian style sliced ham, Gruyère, toasted pain de mie bread, Bechamel, garden lettuces, French fries	23
Braised Piedmontese beef sandwich, Calabrian chile, Dutch crunch roll, herbed mayo, pecorino, kettle chips	26
Poulet frites! Za'atar grilled chicken, hummus, harissa baby carrots, toum, labneh, French fries	28
Akaushi Wagyu bavette, patatas bravas, sunnyside egg, sungolds, mojo verde, arugula, jus	38

## extras

Slow-cooked, brown sugar-smoked bacon	8.5
Hand-cut Kennebec French fries	6.5
Warm Acme levain bread, house made cultured butter	5.5
Bernal Bakery sourdough toast, pear jam, house made cultured butter	7

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

A 6.25% 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.