

## oysters\*

|                                                | EACH |   | HALF |   | DOZEN |
|------------------------------------------------|------|---|------|---|-------|
| Aunt Dotty ( <i>Saquish, MA</i> )              | 4    | / | 24   | / | 48    |
| Beau Soleil ( <i>Miramichi Bay, N.B., CN</i> ) | 4.5  | / | 27   | / | 54    |
| Bijou ( <i>New Brunswick, CN</i> )             | 4    | / | 24   | / | 48    |
| Bonita ( <i>Eld Inlet, WA</i> )                | 4    | / | 24   | / | 48    |
| Chelsea Gem ( <i>Eld Inlet, WA</i> )           | 4    | / | 24   | / | 48    |
| Love Shuck ( <i>Damariscotta River, ME</i> )   | 4    | / | 24   | / | 48    |
| Moon Shoal ( <i>Barnstable, MA</i> )           | 4    | / | 24   | / | 48    |
| Pink Moon ( <i>New London, PEI, CN</i> )       | 4.5  | / | 27   | / | 54    |
| Oishi ( <i>Nahcotta, WA</i> )                  | 4.5  | / | 27   | / | 54    |
| Wellfleet ( <i>Wellfleet, MA</i> )             | 4    | / | 24   | / | 48    |

Razor Clams (*Nantucket, MA*) \* 6 / 36 / 72  
*sangre de tigre, cucumber, trout caviar*

## shellfish\*

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

## caviar\*

*served with gaufrettes & crème fraîche*  
 Tsar Nicoulai Estate .6 oz. 59  
 Tsar Nicoulai Golden Osetra .6 oz. 83

## weekend picnic

|                                                                                                    |     |
|----------------------------------------------------------------------------------------------------|-----|
| Fruit Pop Tarts: blueberry or strawberry-rhubarb                                                   | 8.5 |
| Fresh fruit: apricots, strawberries, blueberries, peaches, Bing cherries yogurt, honey, granola    | 16  |
| Lavender-baked goat cheese, blackberries, endive, cucumber, radish crudité, crostini               | 17  |
| Grains bowl: quinoa, farro, spring gems, farm egg, baby beets, toasted seeds, Ricotta Salata       | 17  |
| Fresh pulled mozzarella, Rainer cherries, panzanella, favas, Martin's arugula, basil pistou        | 18  |
| Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, grilled levain        | 23  |
| Pacific tuna ceviche, avocado, mango aguachile, jicama, spring onion, serrano chili, fried taro    | 24  |
| Duck liver terrine, coastal huckleberries, apple jelly, field greens, kumquats, grilled bread      | 23  |
| *Sirloin beef tartare, truffled Dijon sauce, fried capers, herbs, Reggiano, waffle chips           | 23  |
| Plancha! Monterey Bay calamari, Oaxacan mole, shelling beans, marjoram aioli, totopos              | 19  |
| Brandade: local salt cod, Yukon gold potatoes, Thai green chili, vegetables à la Grecque, crostini | 17  |

## silver sky ranch farm eggs

|                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------|----|
| Baguette French toast, Tory farm's white nectarines, orange maple whipped cream, candied walnuts          | 19 |
| Champagne French rolled omelette, maitakes, black truffle, Comté, crisp potatoes, green salad             | 25 |
| Heavenly scramble, roasted poblanos, spring onions, tomatillo salsa, Cotija, shell beans, crispy tortilla | 24 |
| Spring frittata! Delta asparagus, zucchini, green garlic, Thai chili, Yukons, fromage blanc, avocado      | 25 |
| Crisp duck leg confit, chicory salad, poached eggs, snap peas, croutons, spiced apricots                  | 26 |

## sandwiches & the grill

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, butter lettuces, French fries             | 24 |
| *House ground burger, Barelybuzzed cheddar whip, Dutch crunch bun, bugré sauce, grilled onions              | 24 |
| ADD A YUMMY DETAIL: FARM EGG 2 / SLICED AVOCADO 2 / BROWN SUGAR BACON 3 / SIDE OF FRIES 6.5                 |    |
| Tandoori grilled chicken, hummus, pickled cauliflower, stonefruit chutney, cucumber raita, French fries     | 30 |
| Akaushi Wagyu bavette, sunnyside egg, crispy russets, Delta asparagus, green goddess, grilled onions, cress | 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, guava 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.

