

oysters*

	EACH		HALF		DOZEN
Baja Babe (<i>Baja, MX</i>)	4	/	24	/	48
Hood Canal (<i>Hood Canal, WA</i>)	4	/	24	/	48
Point Reyes Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Royal Miyagi (<i>Baynes Sound, BC, CN</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, NB, CN</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54

Razor Clams (*Nantucket, MA*)*

6 / 36 / 72

served ceviche style with sangre de tigre, cucumber, trout roe

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
Plateaux de Fruits de Mer	ROYAL		IMPERIAL
Selection of raw shellfish	95	/	195

caviar*

Tsar Nicoulai Estate .5 oz. 59

Tsar Nicoulai Golden Osetra .5 oz. 83

house made potato chips, crème fraîche

weekend picnic

Fruit 'Pop Tarts': strawberry or nectarine	9
Fruit bowl: Mission figs, Sonoma melon, Warren pears, raspberries, yogurt, pecan granola	16
Lavender scented baked goat cheese, grapes, Belgian endive, cucumber, vegetable crudité, crostini	17
Sonoma baby lettuce, sumac vinaigrette, Romano beans, early girl tomatoes, toasted seeds, ricotta salata	20
Heirloom tomato, summer cucumbers, house labneh, opal basil essence, pistachios, Essex feta	25
Beef sirloin steak tartare, truffled horseradish sauce, capers, spring onion, Reggiano, waffled potatoes	24
Plancha! Monterey Bay calamari, robust Oaxacan mole, chickpeas, aioli, cilantro, lime, totopos	23
Brandade: whipped salt cod, Yukon gold potatoes, garlic, cream, Thai green chilis, house pickles, crostini	22
Cured fish board: dill local halibut, smoked salmon, tuna pastrami, fromage, cucumber, seeded toast	30

silver sky ranch farm eggs

Baguette French toast, Emerald plums, cardamom honey, orange-maple whipped cream, candied walnuts	20
French rolled Champagne omelette, gold chanterelles, black truffle, Comté, russet potatoes, salad greens	27
Chilaquiles Verde, fried eggs, tomatillo, poblano, shishitos, shell beans, salsa macha, queso fresco, tortilla	25
Summer scramble, sungolds, spring onion, zucchini, mojo verde, breadcrumbs, Manchego	24
Crab & lobster frittata, fromage blanc, Yukons, Thai chili, squash, green goddess, matchstick frites	27

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
House ground burger, sesame bun, bugré sauce, Barely Buzzed whip, grilled onion, kettle chips	26
ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5	
Za'atar grilled half-chicken, hummus, Jimmy Nardello peppers, toum, snap peas, avocado chutney	27
Grilled Heritage pork chop, sunnyside egg, Brentwood corn, herbed baby carrots, Argentine salsa	36

extras

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