

## oysters\*

|                                                  | EACH |   | HALF |   | DOZEN |
|--------------------------------------------------|------|---|------|---|-------|
| Beau Soleil ( <i>Miramichi Bay, N.B., CN</i> )   | 4.5  | / | 27   | / | 54    |
| Blue Devil ( <i>Baja, MX</i> )                   | 4.5  | / | 27   | / | 54    |
| Ichiban ( <i>Skagit Bay, WA</i> )                | 4.5  | / | 27   | / | 54    |
| Kumamoto ( <i>Humboldt, CA</i> )                 | 4.5  | / | 27   | / | 54    |
| Pt Reyes Miyagi ( <i>Point Reyes, CA</i> )       | 4    | / | 24   | / | 48    |
| Saint Simon ( <i>Saint Simon Bay, N.B., CN</i> ) | 4    | / | 24   | / | 48    |
| Sea Cups ( <i>Baja, MX</i> )                     | 4    | / | 24   | / | 48    |
| Shigoku ( <i>Willapa Bay, WA</i> )               | 4.5  | / | 27   | / | 54    |
| Shio Tang ( <i>Skagit Bay, WA</i> )              | 4    | / | 24   | / | 48    |

## 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\*

|                                             |  |    |
|---------------------------------------------|--|----|
| <i>waffled potatoes &amp; crème fraîche</i> |  |    |
| Tsar Nicoulai Estate .6 oz.                 |  | 59 |
| Tsar Nicoulai Golden Osetra .6 oz.          |  | 83 |

## weekend picnic

|                                                                                                          |     |
|----------------------------------------------------------------------------------------------------------|-----|
| Fruit 'Pop Tarts': pineapple-quince or peach                                                             | 8.5 |
| Fresh fruit: Shinko pear, strawberries, apples, pomegranate, raspberries, yogurt, honey, pecan granola   | 16  |
| Lavender-baked goat cheese, Crimson grapes, endive, cucumber, radish crudité, crostini                   | 17  |
| October goddess: gems, creamy dressing, marinated beets, watermelon radish, Manchego, pepitas            | 17  |
| Yerena Farms blackberry toast: house ricotta, pomegranates, candied walnuts, Bernal's seeded toast       | 18  |
| Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, levain toast                | 23  |
| Ceviche: local halibut, tomatillo aguachile, Brokaw avocado, Fresno chili, scallions, jicama, taro chips | 25  |
| Tookey Farms heirloom tomatoes, house labneh, persian cucumbers, pistachio dukkah, mint                  | 19  |
| *Sirloin beef tartare, truffled horseradish sauce, olives, capers, herbs, Reggiano, waffle chips         | 23  |
| Brandade: local salt cod, Yukon gold potatoes, Thai green chili, house pickles, crostini                 | 17  |

## silver sky ranch farm eggs

|                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------|----|
| Baguette French toast, Tory Farms Betty Anne plums, maple whipped cream, candied almonds                     | 19 |
| Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, green salad            | 25 |
| Shakshuka: aromatic stewed tomatoes, baked eggs, bell pepper, jalapeño, whipped feta, house flat bread       | 24 |
| Balsamic fried eggs, fingerling potato hash, sliced San Daniele prosciutto, garlic confit, roasted radicchio | 25 |
| Crisp duck leg confit, poached eggs, Castelfranco, fresh cranberry beans, delicata squash, Black Kat pluots  | 25 |

## sandwiches & the grill

|                                                                                                   |    |
|---------------------------------------------------------------------------------------------------|----|
| Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, béchamel, French fries | 25 |
| Smoked turkey sandwich, crispy bacon, house rye roll, ancho mayo, heirloom tomato, kettle chips   | 25 |
| Grilled za'atar half chicken, hummus, toum, pickled cauliflower, herb salad, French fries         | 26 |
| Akaushi Wagyu bavette, sunnyside egg, white beans, padrons, spanish onions, mojo verde            | 29 |

## 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, raspberry 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.