

oysters*

	EACH	HALF	DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Glacier Bay (<i>Miramichi Bay, NB</i>)	4.5	/ 27	/ 54
Irish Point (<i>Prince Edward Island</i>)	4.5	/ 27	/ 54
Misty Point (<i>Chesapeake Bay, Virginia</i>)	4	/ 24	/ 48
Pickering Pass (<i>Washington</i>)	4	/ 24	/ 48
Royal Miyagi (<i>Baynes Sound, BC</i>)	4	/ 24	/ 48
Samish Pearl (<i>Samish Bay, WA</i>)	4.5	/ 27	/ 54
Sea Cup (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Sea Inlet (<i>Sooke Basin, Vancouver, BC</i>)	4	/ 24	/ 48
Shio Tang (<i>Skagit Bay, WA</i>)	4	/ 24	/ 48
Razor Clams (<i>Nantucket, MA</i>) *	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>California</i>)	40	/ 80
Plateaux de Fruits de Mer	ROYAL	IMPERIAL
<i>Selection of raw shellfish</i>	95	/ 195

caviar*

Tsar Nicolouai Estate .5 oz.	59
Tsar Nicolouai Golden Osetra .5 oz.	83

house made potato chips, crème fraîche

weekend picnic

Fruit 'Pop Tarts': pineapple-guava or strawberry-rhubarb	9
Today's fruit: blackberries, blood orange, strawberries, kiwi, yogurt, honey, cashew granola	16
Warm goat cheese, lavender, Anjou pears, Belgian endive, cucumber, radish crudité, crostini	17
Sonoma garden lettuces, za'atar vinaigrette, Persian cucumber, mandarins, toasted seeds, Essex feta	22
Cured fish board: smoked salmon, house tuna pastrami, cucumber, pickles, lemon, capers, seeded toast	24
Pacific tuna ceviche, mango aguachile, avocado, fresno chili, spring onion, taro chips	25
Durst Farms asparagus, sauce gribiche, marinated beets, kumquats, breadcrumbs	16
Sirloin steak tartare, Dijonaise sauce, capers, spring onion, waffled potatoes, chervil	24
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, aioli, cilantro, lime, totopos	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, house pickles, crostini	17

silver sky ranch farm eggs

Baguette French toast, blueberry compote, orange whipped cream, candied hazelnuts, maple syrup	20
French rolled Champagne omelette, Mt. Shasta morels, black truffle, Comté, golden potatoes, salad greens	27
Crisp duck leg confit, poached eggs, Castelfranco chicory, snap peas, wild huckleberries, salsa macha	27
Heavenly smoky scramble, roasted poblanos, mojo verde, shell beans, tortilla ribbons, queso fresco	24
Spring frittata, asparagus, Dungeness crab, Thai chili, Yukons, fromage blanc, green goddess	27

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
Merguez lamb burger, Superior Farms sirloin, cilantro feta sauce, cumin mayo, Dutch crunch, kettle chips	28
Madras curry scented half-chicken, French fries, baby carrots, chickpea hummus, avocado chutney	27
Grilled Heritage pork chop, sunnyside egg, panzanella, grilled artichokes, Pecorino salsa, arugula	37

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, cara-cara 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.