

## oysters\*

	EACH	HALF	DOZEN
Blue Devil ( <i>Baja, MX</i> )	4.5	27	54
Dukes of Topsail ( <i>Topsail Sound, NC</i> )	4	24	48
Hog Island Sweets ( <i>Point Reyes, CA</i> )	4.5	27	54
Marin Miyagi ( <i>Tomales Bay, CA</i> )	4	24	48
Royal Miyagi ( <i>Baynes Sound, BC</i> )	4	24	48
Sea Cup ( <i>Baja, MX</i> )	4.5	27	54
Shigoku ( <i>Willapa Bay, WA</i> )	4.5	27	54
Shio Tang ( <i>Skagit Bay, WA</i> )	4	24	48
Skookum ( <i>Little Skookum Inlet, WA</i> )	4	24	48
Totten Inlet ( <i>South Puget Sound, 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 Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz. <i>house made potato chips, crème fraîche</i>	83

## weekend picnic

Fruit 'Pop Tarts': pineapple-guava or strawberry-rhubarb	9
Today's fruit: blackberries, Cara cara, blueberries, strawberries, cherries, yogurt, cashew granola	16
Warm goat cheese, lavender, kumquats, Belgian endive, cucumber, radish crudité, crostini	17
Sonoma garden lettuces, za'atar vinaigrette, Persian cucumber, mandarins, toasted seeds, Essex feta	22
House cured fish board, smoked salmon, tuna pastrami, dill hamachi, fromage blanc, pickles, seeded toast	24
Local halibut ceviche, mandarin aguachile, avocado, fresno chili, spring onion, platano chips	25
Durst Farms asparagus, labneh, marinated beets, blood oranges snap peas, salsa macha	16
Sirloin steak tartare, Dijonaise sauce, capers, spring onion, waffled potatoes, chervil	24
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, aioli, cilantro, lime, topos	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 pecans, maple syrup	20
French rolled Champagne omelette, Mt. Shasta morels, black truffle, Comté, russet potatoes, salad greens	27
Duck leg confit, poached eggs, garlic rubbed toast, Meyer lemon salsa verde, rich Reggiano brodo, arugula	27
Heavenly scramble, asparagus, English peas, new garlic, breadcrumbs, bagna cauada, Manchego	24
Shakshuka: aromatic stewed tomatoes, baked eggs, bell pepper, jalapeño, whipped feta, grilled bread	27

## sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
Madras curry scented half-chicken, French fries, baby carrots, chickpea hummus, raita	27
Grilled Heritage pork chop, sunnyside egg, panzanella, grilled artichokes, Pecorino salsa, Bing cherries	37
Akaushi Wagyu bavette, sunnyside eggs, papas bravas, Spanish onions, sauce romesco, aioli	42

## 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, mixed berry 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.