

oysters*

| | EACH | HALF | DOZEN |
|--|------|------|-------|
| Beau Soleil (<i>Miramichi Bay, N.B., CN</i>) | 4.5 | 27 | 54 |
| Bijou (<i>New Brunswick, CN</i>) | 4 | 24 | 48 |
| Capital Gems (<i>Harstine Isle East, WA</i>) | 4 | 24 | 48 |
| Dukes of Topsail (<i>Topsail Sound, N.C.</i>) | 4 | 24 | 48 |
| Earthquake Bay (<i>Tomales Bay, CA</i>) | 4 | 24 | 48 |
| Kusshi (<i>Deep Bay, British Columbia</i>) | 4 | 24 | 48 |
| Marin Miyagi (<i>Tomales Bay, CA</i>) | 4 | 24 | 48 |
| Pickering Pass (<i>Washington</i>) | 4 | 24 | 48 |
| Pink Moon (<i>New London, PEI, CN</i>) | 4.5 | 27 | 54 |
| Pt. Reyes Miyagi (<i>Point Reyes, CA</i>) | 4 | 24 | 48 |
| Razor Clams (<i>Nantucket, MA</i>) <i>dressed in sangre de tigre, cucumber, trout roe</i> | 6 | 36 | 72 |

shellfish*

| | FOUR | EIGHT |
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| 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 <i>Selection of raw shellfish</i> | ROYAL | IMPERIAL |
| | 95 | 195 |
| caviar* | | |
| <i>served with gaufrettes & crème fraîche</i> | | |
| Tsar Nicoulai Estate .6 oz. | 59 | |
| Tsar Nicoulai Golden Osetra .6 oz. | 83 | |

weekend picnic

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| Fruit Pop Tarts: kumquat marmalade or mango | 8.5 |
| Warm cinnamon roll with citrus-scented cream cheese frosting | 9 |
| Fresh fruit: kiwi, Shinko pear, Tango mandarins, Gala apples, blood oranges, yogurt, honey, granola | 15 |
| Lavender-baked goat cheese, Anjou pears, endive, cucumber, radish crudité, crostini | 17 |
| Sonoma little gems, balsamic dressing, beets, Cara Caras, Reggiano, spiced pepitas | 16 |
| Grilled Delta asparagus, green goddess, breadcrumbs, farm egg, peas, kumquats, Ricotta Salata | 18 |
| Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, grilled levain | 23 |
| Pacific tuna poke, avocado, lilikoi ponzu, jicama, togarashi mayo, scallion, habanero, fried taro | 24 |
| Antipasto: house bresaola, fresh burrata, basil pistou, toasted hazelnuts, field greens, grilled bread | 23 |
| *Sirloin beef tartare, truffled Dijon sauce, fried capers, red onion, herbs, Pecorino, waffle chips | 23 |
| Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, totopos | 19 |
| Brandade: local salt cod, Yukon gold potatoes, Thai green chilis, vegetables à la Grecque, crostini | 17 |

silver sky ranch farm eggs

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| Baguette French toast, Bernard Ranch tangelos, citrus-maple whipped cream, candied walnuts | 19 |
| Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, green salad | 25 |
| Spring frittata, English peas, Delta asparagus, fromage blanc, Yukons, Thai chili, mojo verde | 24 |
| Dungeness crab scramble, green garlic, Meyer lemon, tarragon sauce vert, breadcrumbs, arugula | 27 |
| Crisp duck leg confit, chicory salad, poached eggs, white beans, croutons, coastal huckleberries | 26 |

sandwiches & the grill

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| Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, bechamel, French fries | 25 |
| Shellfish sandwich, gulf prawns, lobster, crab, house roll, creole mayo, little gems, kettle chips | 24 |
| Poulet frites! za'atar grilled chicken, hummus, harissa baby carrots, toum, labneh, French fries | 30 |
| Akaushi Wagyu bavette steak & eggs, patatas bravas, grilled rabe, aioli, Spanish onions, chimichurri, jus | 38 |

extras

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| 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, 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.