

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Hog Island Atlantic (<i>Tomales Bay, CA</i>)	4	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4	/	27	/	54
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B. CN</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 <i>Selection of raw shellfish</i>	95	/	195

caviar*

waffled potatoes & crème fraîche

Tsar Nicoulai Estate .6 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

weekend picnic

Fruit 'Pop Tarts': raspberry or peach	8.5
Fresh fruit: Shinko pear, strawberries, figs, persimmons, raspberries, yogurt, honey, pecan granola	16
Lavender-baked goat cheese, blackberries, endive, cucumber, radish crudité, crostini	17
October goddess: gems, creamy dressing, marinated beets, watermelon radish, Manchego, pepitas	17
Frog Hollow Warren pear 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, passionfruit aguachile, Brokaw avocado, Fresno chili, scallions, jicama, taro chips	25
Tookey Farms heirloom tomatoes, house labneh, serpentine 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
Autumn scramble, cherry tomatoes, spring onion, shishitos, salsa borracha, tortilla ribbons, queso fresco	24
Sunnyside eggs, warm chicories, Koginut squash, San Daniele prosciutto, salsa macha, angel hair potatoes	24
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
Roasted Duroc pork sandwich, house roll, pickled padrón relish, cilantro-lime mayo, cheddar, kettle chips	25
Grilled za'atar half chicken, hummus, toum, pickled cauliflower, herb salad, French fries	26
Akaushi Wagyu bavette, sunnyside egg, panzanella, gypsy peppers, Martin's arugula, rose petal salsa	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, fig 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.