

## 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
Riptide ( <i>Westport, MA</i> )	4.5	27	54
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
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.	83	
<i>house made potato chips, crème fraîche</i>		

## weekend picnic

Fruit 'Pop Tarts': pineapple-guava or strawberry-rhubarb	9
Today's fruit: blackberries, blood orange, blueberries, strawberries, cherries, yogurt, 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
Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, seeded toast	24
Pacific tuna ceviche, mango aguachile, avocado, fresno chili, spring onion, taro chips	25
Durst Farms asparagus, labneh, marinated beets, romanesco, red pepper relish, pinenuts	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
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, Manchego	24
Huevos a la flamenca, beef chorizo, aromatic tomato, pimenton, baked eggs, zucchini, patatas bravas	27

## sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
Seafood sandwich, lobster, crab, shrimp, brioche roll, Brokaw avocado, baby lettuce, kettle chips	28
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

## 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, kumquat 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.