

oysters*

	EACH	HALF	DOZEN
Dukes of Topsail (<i>Topsail, NC</i>)	4	/ 24	/ 48
Hog Island Highwater (<i>Tomales Bay, CA</i>)	4.5	/ 27	/ 54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/ 27	/ 54
Pickering Pass (<i>Pickering Passage, WA</i>)	4	/ 24	/ 48
Royal Miyagi (<i>Sunshine Coast, BC</i>)	4	/ 24	/ 48
Samish Pearl (<i>Samish Bay, WA</i>)	4	/ 24	/ 48
Sea Cup (<i>Bahia de San Quintin, Baja, MX</i>)	4.5	/ 27	/ 54
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/ 24	/ 48
Totten Inlet (<i>South Puget Sound, 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>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': strawberry-rhubarb *or* peach 9

Fruit bowl: blackberries, cherries, Cara Cara, peaches, blood orange, Straus yogurt, cashew granola 16

Warm goat cheese, lavender, olivada, Belgian endive, cucumber, radish crudité, crostini 17

Sonoma garden lettuces, Brentwood corn creamy dressing, snap peas, toasted seeds, Ricotta salata 22

Local halibut ceviche, kumquat aguachile, avocado, Fresno chili, spring onion, taro chips 25

Yerena farms strawberry toast: fromage blanc, basil pistou, toasted pistachios, Bernal's seeded toast, evoo 20

Sirloin steak tartare, truffle sauce, capers, spring onion, Reggiano, 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

House-cured fish board, smoked salmon, tuna pastrami, dill Hamachi, cucumber, pickles, toast 27

silver sky ranch farm eggs

Baguette French toast, Pink lemonade blueberries, orange whipped cream, candied pecans, honey 20

French rolled Champagne omelette, Mt. Shasta morels, black truffle, Comté, russet potatoes, salad greens 27

Crisp duck leg confit, poached eggs, Castelfranco chicory, white beans, wild huckleberries, hazelnuts 27

Heavenly scramble, squash blossoms, zucchini, spring onions, breadcrumbs, salsa verde, Manchego 24

Delta asparagus and San Daniele prosciutto, fried eggs, warm chicories, salsa macha, angel hair potatoes 24

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries 25

Merguez lamb burger, Superior Farms sirloin, Dutch crunch bun, cilantro feta sauce, kettle chips 28

Za'atar scented grilled half-chicken, French fries, baby carrots, chickpea hummus, avocado chutney 27

Grilled Heritage pork chop, sunnyside egg, panzanella, 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, pineapple 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.