

## oysters\*

|                                                | EACH |   | HALF |   | DOZEN |
|------------------------------------------------|------|---|------|---|-------|
| Barachois ( <i>Miramichi Bay, N. B. CN</i> )   | 4    | / | 24   | / | 48    |
| Beau Soleil ( <i>Miramichi Bay, N.B., CN</i> ) | 4.5  | / | 27   | / | 54    |
| Capital Gems ( <i>Harstine Isle East, WA</i> ) | 4    | / | 24   | / | 48    |
| Hog Island Sweets ( <i>Point Reyes, CA</i> )   | 4.5  | / | 27   | / | 54    |
| Kusshi ( <i>Deep Bay, BC</i> )                 | 4    | / | 24   | / | 48    |
| Love Shuck ( <i>Damariscotta River, ME</i> )   | 4    | / | 24   | / | 48    |
| Marin Miyagi ( <i>Tomales Bay, CA</i> )        | 4    | / | 24   | / | 48    |
| Pink Moon ( <i>New London, PEI, CN</i> )       | 4.5  | / | 27   | / | 54    |
| Royal Miyagi ( <i>Baynes Sound, B.C.</i> )     | 4    | / | 24   | / | 48    |

Razor Clams (*Nantucket, MA*)\* 6 / 36 / 72  
*sangre de tigre, cucumber, trout caviar*

## 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<br><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: nectarine or strawberry                                                                  | 8.5 |
| Fresh fruit: Bing cherries, nectarines, pluots, raspberries, yogurt, honey, hazelnut granola              | 16  |
| Lavender-baked goat cheese, strawberries, endive, cucumber, radish crudité, crostini                      | 17  |
| Summer goddess, gems, creamy dressing, white corn, cherry tomato, summer beans, Manchego, pepitas         | 17  |
| Arata farms Mission figs toast: house ricotta, basil pistou, candied walnuts, Bernal's seeded toast, evoo | 18  |
| Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, levain toast                 | 23  |
| Ceviche mixto! Pacific tuna, halibut, pulpo, avocado, aguachile, jicama, spring onion, fried platanos     | 25  |
| Mixed summer cucumbers, house labneh, sungold cherry tomatoes, pistachio dukkah, mint                     | 19  |
| *Sirloin beef tartare, heirloom tomato vinaigrette, olives, capers, herbs, Reggiano, waffle chips         | 23  |
| Brandade: local salt cod, Yukon gold potatoes, Thai green chili, vegetables à la Grecque, crostini        | 17  |

## silver sky ranch farm eggs

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| Baguette French toast, Tory farm's Dandy dapple pluots, maple whipped cream, candied Macadamia              | 19 |
| Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, green salad           | 25 |
| Summer scramble, cherry tomatoes, spring onion, shishitos, mojo verde, tortilla ribbons, queso fresco       | 24 |
| Aromatic chicken keema, curry leaf, stewed tomato, baked eggs, avocado chutney, angel hair potatoes         | 25 |
| Crispy duck leg confit, poached egg nest, hatch chile salsa verde, summer squash, cranberry beans, radishes | 24 |

## sandwiches & the grill

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, Béchamel, French fries   | 25 |
| Seafood sandwich, crab, lobster, prawns, house roll, lemon cayenne mayo, cabbage slaw, kettle chips | 24 |
| Grilled Pacific swordfish, Brentwood corn, summer beans, saffron aioli, herb salad, french fries    | 25 |
| Grilled Kobe bavette, sunnyside up egg, Jimmy Nardello peppers, Tuscan farro, salsa verde           | 32 |

## 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.