



THE RAW BAR

OYSTERS ON THE HALF SHELL

served with prosecco mignonette

Kumamoto (*c. sikamea*) humboldt

Standish Shore (*c. virginica*) massachusetts

Tomales Bay (*c. gigas*) marin

3 for 13

Pacific Gold Reserve (*c. gigas*) morro bay

chive oil, finger lime

5 each

ICED SHELLFISH

served with house made cocktail sauce

Three Tiger Shrimp

18

Half Maine Lobster

39

Picked Dungeness Crab

29

FRUITS DE MER

two of each oyster, four tiger shrimp, picked dungeness crab

whole maine lobster, smoked mussels, mezcal ceviche

bay shrimp louie, one-half ounce caviar

240

FARALLON'S WHITE STURGEON CAVIAR

brioche, crème fraiche & chives

sacramento delta, 8 years

robust, obsidian, earthy

one-half ounce

70

KRUG FOR TWO

Krug Grande Cuvée

375ml. 175

FROZEN VODKA

Beluga Noble Russian

generous pour 15



@FarallonSF



Farallon Restaurant SF



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Farallon supports organic farming, responsible animal husbandry and sustainable fishing practices.

Chef / Owner – Mark Franz

Executive Chef – Jason Ryczek

START

(choose one or two)

Octopus Carpaccio & Tuna Tartare

buddha's hand conserva, black aioli, pickled peppers & crisp sunchokes

Local Mixed Greens

toasted pecans, goat cheese, house charcuterie & medjool dates

Burrata & White Anchovy

grilled little gems, bruschetta, caper leaves & salsa verde

Cayucos Abalone Bisque

cranberry beans, puff pastry, saffron & truffle chantilly

Crisp Pork Belly

pear, parsnip, blue cheese & endive

Hand Rolled Gnocchi

champagne poached oysters, caviar & radish

Bolognese of Painted Hills Beef & House Charcuterie

homemade spaghetti & hickory roasted wild mushrooms

ENTRÉE

(choose one)

Wild Chanterelles & Black Truffle Risotto

parmesan, roasted leeks & sunchokes

Pan Roasted Sablefish

brussels sprout kimchi, burnt miso, jade rice, soft egg & smoked trout roe

Seared Bone Dry Scallops

yams, lollipop kale, baby spinach, smoked mussel escabèche & house cured culatello

Sonoma Duck a l'Orange

breast, crisp confit leg, baby carrots, orange blossom bigarade

Cherry Wood Roasted Filet of Beef

marble potatoes, broccolini, horseradish, wild escargot, bone marrow bordelaise

FINAL

(choose one)

Brown Butter Meyer Lemon tart

winter citrus, pomegranate & lemon confit

Butterscotch Mille-Feuille

apple gelée, puff pastry & caramelized apples

Blackout Chocolate Panna Cotta

ivoire crumble, fior di latte & white chocolate gelato

Twist & Shout

cow's milk, apple butter, candied walnuts & toasted levain

Three Course 80 / Four Course 95

whole table participation encouraged

a la carte / supplemental courses available upon request

*Sound on electronic devices must be off to ensure all guests an uninterrupted dining experience
California law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness."*

6% surcharge added for San Francisco Employer Mandates