THE RAW BAR

OYSTERS ON THE HALF SHELL
served with prosecco mignonette

Standish Shore (c. virginica) Massachusetts
Kumamoto (c. sikamea) Humboldt
Kusshi (c. gigas) British Columbia
3 for 13

ICED SHELLFISH
served with house made cocktail sauce

Picked Dungeness Crab
29

Three Tiger Shrimp
18

Half Maine Lobster
39

FRUITS DE MER
two of each oyster, four tiger shrimp, smoked mussels, picked dungeness crab
whole maine lobster, tuna poke, mezcal ceviche
one-half ounce sturgeon caviar
240

FARALLON’S WHITE STURGEON CAVIAR
one-half ounce, brioche, crème fraiche, chives
robust, obsidian, earthy
sacramento delta
70

KRUG FOR TWO
Krug Grande Cuvée
375ml. 175

FROZEN VODKA
Beluga Noble Russian
generous pour 15

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

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

Chef / Owner – Mark Franz  Executive Chef – Jason Ryczek

START
(choose one or two)

Lightly Brined Local Halibut Sashimi
white soy, green garlic, jade rice crisp, shiso, caviar

Local Mixed Greens
coppa, goat cheese, hazelnuts, medjool dates, saba

Maine Lobster Bisque
saffron, puff pastry twist, perigord truffle chantilly

Hand Rolled Gnocchi & Bolognese
dry aged beef, homemade coppa, wild mushrooms

Crisp Pressed Pork Belly
spring peas, cellophane noodles, green curry, sweet herbs

ENTRÉE
(choose one)

Oven Roasted Perch
smoked manilla clam chowder, seaweed cracker, chili oil

Pan Seared Mt. Lassen Trout
favas, english peas, white miso, dashi salmon roe, maine lobster

Grilled Rare Tombo Tuna
cayucos abalone, frost kissed artichoke, romesco

Cherrywood Roasted Filet of Beef
asparagus, black trumpet mushrooms, poached egg, black truffle béarnaise

FINAL
(choose one)

Winter Citrus Pavlova
blood orange gel, candied kumquats, orange-cardamom ice cream

Bourbon Vanilla Creme Brulée
candied walnuts, honey comb, honey-wine poached pear

Peruvian Chocolate Marquise
crème fraiche, dulce de leche, irish cream sabayon

Bohemian Creamery Boho Belle Cow’s Milk Cheese
apple butter, candied cashews, toasted levain

Three Course  80   /   Four Course  95
whole table participation encouraged - a la carte/supplemental courses available upon request

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