California law advises patrons that “consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.”

5% surcharge added for San Francisco Employer Mandates

**Flight of West Coast Oysters**
*Amethyst, Olympia & Tomales Bay,* sparkling mignonette

**Fruits de Mer**
*Rock Crab Claws, Prawns, Clams, Mussels & Oysters*

**Mixed Greens from Coke Farms**
*House Aged Salami,* goat cheese, black mission figs & walnuts

**Summer Tomato Salad**
*Smoked Sturgeon,* soft boiled farm egg, beluga lentils & rye

**Local King Salmon Crudo**
*Pluots,* shiso, pickled ginger, crisp shallots & smoked roe

**Soup de Poisson**
*Maine Lobster,* rouille, confit garlic & crouton

**Southern Fried Cayucos Abalone**
*Fort Bragg Sea Urchin,* handmade cavatelli & haricot verts

**Ricotta Stuffed Squash Blossoms**
*Summer Squash Noodles,* pickled pearl onions

**Spaghetti & Bottarga**
*Slow Cooked Farm Egg,* chili, garlic & wild mushrooms
Pan Roasted Sablefish, Farallon Islands

Early Summer Ratatouille
arugula, frisée & pistou aioli

Cast Iron Seared White Bass, San Diego

Hickory Smoked Mussels
bacon, cranberry beans, fresh chickpeas & harissa

Charcoal Grilled Bone Dry Scallops, Massachusetts

Brentwood Corn Risotto
brodo, blackberries & mint

Fire Roasted Rare Tombo Tuna, Australia

Charred Spanish Octopus
smashed bintje potatoes, little gems & hazelnut romesco

Slow Cooked Pork Tenderloin, California

Bacon Wrapped Peaches
baby spinach, onion rings & pt. reyes blue cheese

Oak Fired Grill Filet of Beef, Oregon

Smoked Bone Marrow Butter
wild mushrooms, farro verde & heirloom tomato sauce verge

Wednesday, July 18, 2018

Follow Us On Social Media:

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

Chef / Owner – Mark Franz  Executive Chef – Jason Ryczek