



Caviar

one ounce each – traditional accoutrements

Queen's Reserve White Sturgeon

Sacramento Delta, 8 years
large, obsidian, buttery, delicate
160

Golden Imperial Osetra

Amur River, China, 8-16 years
large, golden, buttery, nutty
200

On the Half Shell

sparkling rosé mignonette & lemon

Kumamoto (*c. sikamea*)
small, melon, creamy & clean
Humboldt
4.25

Standish Shore (*c. virginica*)
small size, sweet & buttery
Massachusetts
4.00

Pacific Gold (*c. gigas*)
small, smooth, tide tumbled twice
Morro Bay
4.25

Tomales Bay (*c. gigas*)
small, sweet & briny
Marin County
3.75

Littleneck Clam (*m. mercenaria*)

small, salty, sweet & supple
New York
2.50

Krug for Two
Krug Grande Cuvée
375ml 160

Frozen Vodka
Beluga Noble Russian
generous pour 15

Fruits de Mer

tiger shrimp, smoked mussels, dungeness crab, oysters & clams

49

Chilled Tiger Shrimp

freshly grated horseradish & cocktail sauce

29

Chilled Maine Lobster, Half or Whole

cocktail sauce & lemon

39/79

Mixed Greens from Coke Farms

white cheddar cheese, chestnuts, persimmons & maple8 vinegar

12

County Line Chicory Salad

mandarinquats, sesame rice crisp & winter miso dressing

15

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

Sunday, December 16, 2018

Local Spot Prawn Crudo 16
corn flour dredged head, avocado, mezcal, serrano & cilantro

Cauliflower Soup 15
sea urchin, black truffle & toasted levain

Wild Mushroom Lasagnette 17
san Geronimo raclette fonduta, spinach & sage

Burgundian Escargot & Black Truffles 29
hand rolled cavatelli, brussels sprout leaves, beurre rosé & chives



Pan Seared Petrale Sole, North Coast 49
pomme mousseline, brussels sprouts, champagne fondue & caviar

Cast Iron Roasted Sablefish, Ft. Bragg 37
celeriac tortelloni, cardoons, endives & basil bagna cuada

Charcoal Grilled Bone Dry Scallops, Massachusetts 39
local grilled squid, ink risotto, cara cara oranges & basil

Roasted Quail Stuffed with Duck & Foie Gras 38
wild wheat sourdough stuffing, lollipop kale, parsnip & huckleberry mostarda

Spanish Octopus & Tombo Tuna 36
marble potatoes, burnt allium, almonds, gooseberries & romesco

Oak Grilled Filet of Beef, Midwest 49
red flannel hash, broccolini & sonoma goat cheese

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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