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
Mixed Greens from Coke Farms 12
capriago goat cheese, chestnuts, persimmons & maple 8 vinegar

Lightly Pickled Rouget 15
baby kale caesar, crisp ciabatta & grana padano

Millbrook Venison Tartare 18
blue cheese, hazelnuts & cranberry

Cauliflower Soup 15
sea urchin, black truffle & cracker

Coddled Farm Egg & Smoked Trout Roe 19
drawn butter, white truffles & local wheat sourdough toast

Wild Mushroom Lasagne 17
san geronimo raclette fonduta, spinach & sage

Cayucos Abalone in Brown Butter 29
pierogis, 10-day sauerkraut, wild mushrooms & cultured cream

White Alba Truffle Spaghetti 59
chives & sparkling rosé fondue

Pan Seared Petrale Sole, North Coast 38
fall squash, brussels sprouts, bacon, pomegranate seeds & aged balsamic

Cast Iron Roasted Sablefish, Ft. Bragg 36
artichoke barigoule, pistou & béarnaise

Charcoal Grilled Corvina, Baja 39
local grilled squid, ink risotto, oranges & basil

Heritage Berkshire Pork Tenderloin, Iowa 36
comice pear stuffing, celeriac, wild mushrooms, red endive & pork shank jus

Halibut from the Farallones 39
marble potatoes, lollipop kale & shellfish emulsion

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

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

Chef / Owner – Mark Franz    Executive Chef – Jason Ryczek