

Monday, May 22, 2017

Oysters Opulence Amethyst, Kumamoto & Tomales Bay wild hackleback caviar	45
Fruits de Mer Oysters & Clams maine lobster claws, dungeness crab & prawns	45
Mixed Greens Salad Point Reyes Blue Cheese red walnuts & aged balsamic	15
Massachusetts Scallop Ceviche Mezcal Lime Aguachile spiced tostada & avocado mousse	17
Burrata & Smoked Trout Roe Baby Red Romaine grana padano & crisp ciabatta	16
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Cayucos Abalone Chowder Smoked Yukon Gold Potatoes parsley & house old bay	16
Asparagus & Morels Coddled Farm Egg brown butter vinaigrette	15
Seared Moroccan Octopus Fingerling Potatoes chermoula	17
Potato Gnocchi Poached Oysters paddlefish caviar	25

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



Olive Oil Poached Tombo Tuna Dungeness Crab confit onions & sauce verte	39
Bone Dry Scallops Octopus & Ink Risotto summer squash salad & sauce gribiche	38
Crisp Softshell Crabs Black Bean Sauce blistered baby favas & cellophane noodles	36
Pan Roasted Lingcod Pea Ravioli braised endive & mint pesto	34
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Cherry Wood Roasted Sweetbreads House Aged Pancetta asparagus & truffle coulis	32
Quail, Grilled Over Charcoal Sonoma Foie Gras wild rice, lavender honey & grilled white peaches	39
Brian Flannery Filet of Beef	45
-or-	
Prime Grade Dry-Aged Ribeye Salt & Pepper Kennebec Fries sauce béarnaise & spring herbs	49

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