

FARALLON

Flight of West Coast Oysters 21
Amethyst, Olympia & Tomales Bay, sparkling mignonette

Fruits de Mer 59
Rock Crab Claws, Prawns, Clams, Mussels & Oysters



Mixed Greens from Coke Farms 12
House Aged Salami, ricotta, black mission figs & walnuts

Summer Tomato Salad 18
Smoked Sturgeon, soft boiled farm egg, beluga lentils & rye

Local King Salmon Crudo 15
Pluots, shiso, pickled ginger, crisp shallots & smoked roe

Heirloom Melon Gazpacho 15
Prawns, pickled watermelon rind & chili oil



Rock Crab Egg Drop Soup 15
Golden Corn, mushrooms & summer truffle oil

Southern Fried Cayucos Abalone 29
Fort Bragg Sea Urchin, handmade cavatelli & haricot verts

Ricotta Stuffed Squash Blossoms 17
Summer Squash Noodles, pickled pearl onions

Spaghetti & Bottarga 16
Slow Cooked Farm Egg, chili, garlic & wild mushrooms

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

Thursday, July 19, 2018

Pan Roasted Sablefish, Farallon Islands 36
Early Summer Ratatouille
arugula, frisée & pistou aioli

Cast Iron Seared White Bass, San Diego 37
Hickory Smoked Mussels
bacon, cranberry beans, fresh chickpeas & harissa

Charcoal Grilled Bone Dry Scallops, Massachusetts 39
Brentwood Corn Risotto
broth, blackberries & mint

Fire Roasted Rare Tombo Tuna, Australia 39
Charred Spanish Octopus
smashed bintje potatoes, little gems & hazelnut romesco



Slow Cooked Pork Tenderloin, California 37
Bacon Wrapped Peaches
baby spinach, onion rings & pt. reyes blue cheese

Oak Fired Grill Filet of Beef, Oregon 49
Smoked Bone Marrow Butter
wild mushrooms, farro verde & heirloom tomato sauce verge

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

Chef / Owner – Mark Franz

Executive Chef – Jason Ryczek