

Sunday, November 19, 2017

Tasting of 5 Species of Oysters	19
Five Oysters, Damariscotta, Kumamoto, Olympia, Standish & Tomales Bay	
Flight of Pacific Coast Oysters	21
Amethyst, Kumamoto & Olympia, sparkling mignonette	
Fruits de Mer	79
Maine Lobster Tail, dungeness crab, oysters, clams & prawns	
<hr/>	
Red Oak Leaf Lettuce Salad	13
Goat Cheese, apple, pomegranate & pecans	
Carpaccio of Big Eye Tuna	17
Persimmon, half moon bay wasabi & togarashi chicharrones	
Lightly Pickled Monterey Sardines	15
Chicory Salad, citrus, rye crisp & buttermilk dressing	
Cold Smoked Salmon Pastrami	18
Nicasio Valley Foggy Morning, pretzel, pickled onion & fried capers	
<hr/>	
French Onion Soup	12
Comte Cheese, sourdough toast	
Bone Marrow & Steak Tartare	15
Black Garlic Toast, celery leaf gremolata	
Grilled Spanish Octopus	19
Sauce Romesco, marble potatoes & pedro ximénez gastrique	
Homemade Garganelle & Spicy Coppa	17
Ft. Bragg Sea Urchin Fonduta, broccoli romanesco	
Cayucos Abalone Milanese	29
Gnocchi, chanterelles & purple cabbage	
Farm Egg Raviolo & Maine Lobster Tail	39
Truffled Burrata, beurre blanc & mint	
with italian white truffles, montefalco, umbria	89

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



Mt. Lassen Trout, Northern California 36
Foragers Mushroom Risotto
baby kale, watermelon radish & salsa verde

Pan Roasted Lingcod, Half Moon Bay 38
Octopus Giardinara
rainbow chard, cauliflower veloute & red mustard greens

Cast Iron Seared Sablefish, Bodega Bay 39
Barigoule of Fall Vegetables
local kombu sea foam, herb pistou & sauce béarnaise

Grilled ½ Dungeness Crab, Monterey 39
Chinese BBQ Pork Belly
house fermented kimchi, crisp shallots & crab miso butter



Reichardt Duck a l'Orange, Sonoma 36
Southern Fried Duck Tongue
lollipop kale, turnips, farro verde & blood orange duck sauce

Confit Short Rib, Nebraska 36
Southern Fried Onion Rings
butternut squash, brussels sprouts & sauce espagnole

Prime Grade Filet of Beef, Brian Flannery 49
Comte Cheese Potato Croquette
sauce au poivre & spigarello

Follow Us On Social Media:



@FarallonSF



Farallon Restaurant SF



@FarallonSF

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

Chef / Owner – Mark Franz

Executive Chef – Jason Ryczek