

Friday, September 22, 2017

Tasting of Pacific Coast Oysters 21
Amethyst, Shigoku & Olympia, sparkling mignonette

Fruits de Mer 69
Maine Lobster, dungeness crab, oysters, clams & prawns

Oak Leaf Lettuce Salad 12
Goat Cheese, delicata squash & syrah grape vinaigrette

Tartare of Halibut, from the Farallon Islands 17
Pomegranate, pistachio, fresh horseradish & fried croutons

Maine Lobster Tail & Burrata 29
Baby Beet Salad, hazelnuts, mint & white balsamic

Smoked Olympia Oysters & Local Squid Escabeche 15
Arrowroot Farms Pea Tendrils, marble potatoes

Soup de Poisson 12
Jimmy Nardello Rouille, monterey anchovies

Pappardelle Aglio e Olio 17
Bottarga, slow cooked farm egg & truffle coulis

Cayucos Abalone & Chestnut Ravioli 29
Brown Butter, sage, pink pearl apples & purple cabbage

Wild Mushroom & Homebrew Gratin 17
Nicasio Valley Locarno Cheese, black garlic toast & rosemary

Roasted Bone Marrow & Ft. Bragg Sea Urchin 25
Truffled Steak Tartare, lovage gremolata

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



Grilled Sturgeon, Sacramento Delta 34
Candy Stripe & Chiogga Beets
red walnuts, horseradish & white truffle

Pan Roasted Lingcod, Half Moon Bay 36
Smoked Trout Roe
rustic ratatouille, red onion petals, herb salad & basil aioli

Bone Dry Scallops, Massachusetts 39
Artisan Bacon Gastrique
butternut squash, brussels sprouts & rosemary pistachio brown butter

Buttermilk Poached Petrale Sole, Half Moon Bay 38
Dungeness Crab
cranberry beans, endives & sauce américaine



Braised Short Rib, Nebraska 37
Fermented Honey Glazed Baby Carrots
confit pearl onions & preserved meyer lemon persillade

Choucroute Royale, Humanely Raised Domestic Game 39
Boar Kassler, Venison Sausage, Foie Gras & Frankfurter
sauerkraut, duck fat marble potatoes & apple-celeriac slaw

Prime Grade, Dry Aged Ribeye, Brian Flannery 160
Sourdough Onion Rings
smoked bone marrow bordelaise & horseradish cream

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

Chef / Owner – Mark Franz

Executive Chef – Jason Ryczek