

Wednesday, June 21, 2017

Tasting of Pacific Coast Oysters Amethyst, Kumamoto & Olympia supplemental wild hackleback caviar +27	18
Fruits de Mer Maine Lobster Claws, Dungeness Crab standish shore oysters, clams & prawns	45
Red Romaine Salad Housemade Charcuterie dijon-garlic vinaigrette, pickled onions, castelvetrano olives	15
Massachusetts Scallop Ceviche Mezcal Lime Aguachile spiced tostada & avocado mousse	17
Crudo of Local Halibut Champagne Grapes mint, lime & fried capers	15
Burrata & Maine Lobster Tail County Line Heirloom Melons pistachios, basil & calabrian chili	29
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Homemade Salmon Gravlox Smoked Trout Roe buckwheat blini	16
Seared Sonoma Foie Gras Blackberries brioche toast	29
Cayucos Abalone Chowder Smoked Yukon Gold Potatoes house old bay	16
Gnocchi & Oysters Paddlefish Caviar crisp potato skins	25
Grilled Local Squid Homemade Bacon fresh cranberry beans & sauce remoulade	15

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

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 32
Confit Onions
endive & sauce verte

Pan Roasted Lingcod 35
Braised Endive
english pea ravioli & mint pesto

Sablefish, from the Farallon Islands 37
Fort Bragg Sea Urchin
fingerling potatoes, fava beans & radish

Bone Dry Scallops 38
Squid & Ink Risotto
summer squash salad & sauce gribiche



Slow Cooked Pork Tenderloin 35
Porcini Mushrooms
asparagus, hazelnuts & cocoa nibs

Prime Grade Dry-Aged Ribeye 49
Salt & Pepper Kennebec Fries
sauce béarnaise

We Invite You To Share Your 20th Anniversary Experience On Social Media:

#Farallon20 **#FarallonSF**

