



Caviar

½ ounce each

sourdough blinis, sour cream, sieved eggs & chives

Farallon's White Sturgeon

Idaho, 7 years
medium, obsidian, delicate, earthy
80

Golden Imperial Osetra

Israel, 8-16 years
large, golden, buttery, nutty
140

Krug for Two
Krug Grande Cuvée
375ml 160

Frozen Vodka
Beluga Noble Russian
generous pour 15

Tasting of Oysters 24
sparkling mignonette, fermented jimmy nardello pepper & chive oil

Fruits de Mer 25
tiger shrimp, smoked mussel, dungeness crab, clam, sesame seaweed & avocado

Mixed Greens from Coke Farms 15
capriago goat cheese, chestnuts, pink lady apples & maple8 vinegar

County Line Chicory Salad 17
manderinquats, sesame rice crisp & winter miso dressing

Kampachi Crudo 17
coconut, chia seeds, avocado, finger limes & basil

Cayucos Abalone Schnitzel 29
german potato dumplings, purple sauerkraut & caper brown butter

Shellfish Tom Kha Soup 15
sticky rice, wild mushrooms & green garlic

Hand Cut Pappardelle 17
hickory roasted wild mushrooms, slow cooked egg & grana padano

Burgundian Escargot & Black Truffles 29
hand rolled cavatelli, fava bean greens & beurre rosé

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

Monday, January 21, 2019

Oven Roasted Sablefish, Farallon Islands 38
Celery Root Ricotta Tortelloni
endives, cardoons & basil bagna cauda

Pan Roasted Petrale Sole, Oregon 45
Smoked Trout Roe
pomme mousseline, brussels sprouts & champagne fondue

Tombo Tuna Grilled Rare, Australia 39
Charred Spanish Octopus
marble potatoes, almonds, cape gooseberries & romesco

Grilled Sturgeon, Sacramento Delta 37
In-House Cured Charcuterie
beluga lentils, crosnes, meyer lemon gremolata & hollandaise



Pan Roasted Pork Tenderloin, Central Valley 39
Bacon Wrapped Apples
pt. reyes blue cheese, lollipop kale, parsnips & southern fried onion rings

Grilled Filet of Beef, Painted Hills, Oregon 49
White Truffle Honey
farro verde, baby carrots, broccolini & green garlic

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

Chef / Owner – Mark Franz

Executive Chef – Jason Ryczek