

# FARALLON

## On the Half Shell

sparkling rosé mignonette  
& lemon

**Kumamoto** (*c. sikamea*) 4.25  
Humboldt  
*small, melon, creamy & clean*

**Olympia** (*o. lurida*) 3.75  
Washington  
*extra small, wild, briny, coppery, intense*

**Pacific Gold** (*c. gigas*) 4.25  
Morro Bay  
*small, melony & briny*

**Standish Shore** (*c. virginica*) 4.00  
Massachusetts  
*small size, deep cupped, sweet & buttery*

**Tomales Bay** (*c. gigas*) 3.75  
Marin  
*small, sweet & briny*

**Top Neck Clam** (*m. mercenaria*) 2.50  
New York  
*medium, salty, sweet & supple*

## Caviar

one ounce each – traditional accoutrements  
oyster opulence or on spaghetti

**Farallon's Own White Sturgeon** 130  
Idaho, 13 years  
*large, basalt, delicate*

**Queen's Reserve White Sturgeon** 160  
Sacramento Delta, 8 years  
*large, obsidian, buttery, delicate*

**Golden Imperial Osetra** 200  
Amur River, China, 8-16 years  
*large, golden, buttery, nutty*

**Kaluga-Hybrid** 170  
Amur River, China, 10-12 years  
*large, bronze, buttery*

**Siberian Baerii** 150  
Italy, 10-18 years  
*medium, firm, black, oceanic*

**Hackleback** 70  
Mississippi River, wild caught, 7 years  
*small, ebony, intense*

---

**Krug for Two**  
**Krug Grande Cuvée**  
375ml 160

---

**Frozen Vodka**  
**Beluga Noble Russian**  
generous pour 15

<b>Fruits de Mer</b> dungeness crab, tiger shrimp, smoked mussels, oysters & clams	49
<b>Flight of West Coast Oysters</b> kumamoto, olympia & tomales bay with sparkling mignonette	21
<b>Chilled Maine Lobster, Half or Whole</b> cocktail sauce & lemon	39/79
<b>Picked Local Dungeness Crab</b> candy stripe beet louie dressing & old bay cracker	24
<b>Vietnamese Tiger Shrimp</b> peanut sauce, pickled vegetables & little gem lettuce	29
<b>Mezcal Lime Ceviche</b> avocado, fire roasted hatch green chile & cumin scented tostaditas	15

*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, October 18, 2018

<b>Mixed Greens from Coke Farms</b>	12
sonoma goat cheese, candied pecans, persimmons & lavender honey muscat	
<b>Fort Bragg Sea Urchin Caesar</b>	16
fall chicories, compressed cucumbers, crisp ciabatta & grana padano	
<b>Cayucos Abalone Chowder</b>	15
hickory smoked potatoes & tellicherry peppercorn oil	
<b>Seared Local Halibut &amp; Octopus</b>	18
pomegranate, muhammara, chick peas & mint	
<b>Crisp Pork Belly</b>	17
roasted pear, celeriac, endive & blue cheese	
<b>Wild Mushroom Lasagnette</b>	17
san geronimo raclette fonduta, spinach & sage	
<b>Homemade Spaghetti &amp; Caviar</b>	AQ
anise hyssop, chives & sparkling rose fondue	
<b>Croatian White Truffles</b>	59
shaved abalone & hand rolled cavatelli	



<b>Pan Seared Petrole Sole, North Coast</b>	37
fall squash, brussels sprouts, lollipop kale, house charcuterie & huckleberries	
<b>Grilled Rare Tombo Tuna, New Zealand</b>	38
wild rice risotto, broccolini, castelvetro olives & buddha's hand conserva	
<b>Charcoal Roasted Swordfish, California</b>	39
sunchokes, radish, purple cabbage & bagna cauda	
<b>Red Wine Braised Short Ribs, Nebraska</b>	36
spaghetti squash, rainbow chard & crisp chestnuts	
<b>Pan Roasted Whole Lobster, Maine</b>	79
pomme mousseline, baby spinach & sauce americaine	
<b>Oak Grilled Filet of Beef, Midwest</b>	49
artichoke barigoule, maitake mushrooms & bearnaise	

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