

FARALLON

Flight of West Coast Oysters 21
Amethyst, Kumamoto & Tomales Bay, sparkling mignonette

Fruits de Mer 49
Dungeness Crab, Prawns, Mussels, Clams & Oysters

A Taste of White Sturgeon Caviar 49
Pomme Gaufrettes, crème fraîche & chives



Mixed Greens from Coke Farms 12
Moonstone Cheddar, aged bacon, peanuts & honey-mustard vinaigrette

Yellowfin Tuna & Local Halibut Carpaccio 17
Artichoke Heart, ciabatta, green garlic aioli & olive tapenade

Sonoma Foie Gras Mousse 15
Swanton Strawberries, hazelnuts, frisée & toasted brioche

Local King Salmon Croque Madame 19
Zuckerman's Asparagus Salad, fried quail egg & mornay aioli



Golden Coachella Corn Soup 15
Water Buffalo Ricotta Tortellini, black truffle & marjoram

Wild Burgundian Escargot & Hand Rolled Cavatelli 19
Local Morels, asparagus & dry vermouth fondue

Dungeness Crab Stuffed Squash Blossoms 19
Pickled Spring Onions, sourdough batter & fava beans

Seared Bone-Dry Scallop 16
House Cured Diavola Salami, polenta, blueberries & popcorn

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, May 21, 2018

Shallow Fried Pacific Whitefish, Baja California 36
Shellfish Broth
thumbelina carrots, fiddlehead ferns & rouille

Pan Seared Sablefish, Half Moon Bay 39
Hickory Smoked Moules-Frites
heirloom spinach & pernod chantilly

Grilled Swordfish, Morro Bay 39
Monterey Squid
fresh garbanzo beans & harissa vinaigrette

Coal Roasted Tombo Tuna, Australia 38
Savory Marinated Olives
graffiti eggplant, red endives & tzatziki

Slow Cooked Pork Tenderloin & Cheek, Central Valley 36
Madera Apricots
blue lake beans, red onion soubise & pecans

Prime Grade, Dry Aged Ribeye, Brian Flannery, Marin 89
-OP-

Cherry Wood Grilled Filet of Beef, Central Valley 49
Roasted Asparagus
ramps, wild mushrooms, potato puree & poached farm egg

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Farallon Restaurant SF



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

Chef / Owner – Mark Franz

Executive Chef – Jason Ryczek