

Sunday, January 14, 2018

Flight of Pacific Coast Oysters 21  
Kumamoto, Olympia & Tomales Bay, sparkling mignonette

Fruits de Mer 79  
Maine Lobster Tail, dungeness crab, oysters, clams & prawns



Kampachi Crudo 19  
Black Truffles, mandarinquats, sunchokes & fennel

Baby Kale Caesar 12  
Italian Anchovies, parmesan & torn ciabatta croutons

Mixed Greens Salad 15  
House-Made Charcuterie, rye crisp & buttermilk dressing

Mezcal-Lime Ceviche 15  
Avocado Mousse, serrano peppers & spiced tostada

Steak Tartare 17  
Pt. Reyes Blue Cheese Cracker, chanterelles & cape gooseberries



Cayucos Abalone Chowder 15  
Smoked Yukon Gold Potatoes, chili oil

Smoked Mt. Lassen Trout 17  
Gnocchi, easter egg radish, buerre blanc & trout roe

Seared Sonoma Foie Gras 29  
Huckleberries, toasted rye & crisp rosemary

Wild Mushroom Lasagnette 17  
San Geronimo Raclette, baby spinach & sage

*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 Tombo Tuna, Hawaii** 37  
**Winter Citrus Chermoula**  
cauliflower puree, romanesco & red mustard frill

**Pan Seared Sablefish, Farallon Islands** 39  
**Barigoule of Fall Vegetables**  
local kombu seafoam, pistou & sauce béarnaise

**Bone Dry Scallops, Massachusetts** 39  
**Butternut Squash**  
aged balsamic, pepitas, nettle & frisée salad

**Pan Roasted Halibut, North Atlantic** 38  
**Piquillo Pepper Coulis**  
beluga lentils, house made charcuterie, lollipop kale & crosnes



**Grilled Pork Tenderloin & Crisp Pork Belly, Colorado** 36  
**Fermented Honey Glaze**  
roasted pear, southern fried onion rings, spinach & pt. reyes blue cheese

**Prime Grade Dry Aged Pave, Brian Flannery, Marin** 49  
**Early Spring Garlic**  
farro verde, thumbelina carrots & wild mushrooms

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

Chef / Owner – Mark Franz

Executive Chef – Jason Ryczek