



Small Bite of Land & Sea 15
Ft. Bragg Sea Urchin & Dry Aged Ribeye, endive & meyer lemon

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

Four Species Tasting of Oysters 16
Amethyst, Kumamoto, Olympia & Standish Shore

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

Chilled ½ or Whole Maine Lobster 39/75
Cocktail Sauce, lemon

Farallon's Reserve White Sturgeon Caviar 69
Pomme Gaufrettes, crème fraiche & chives



Mezcal-Lime Ceviche 15
Spiced Chicharrones, avocado mousse, serrano & cilantro

Mixed Greens Salad 12
Goat Cheese, bacon, dates, walnuts & aged balsamic

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

Shaved Asparagus Salad 19
Dungeness Crab, fried egg, fennel & espelette

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

Friday, March 23, 2018

Early Spring Allium Soup Comte Cheese, rye & strauss veal broth	15
Grilled Monterey Squid Black Gnocchi, basil & bottarga	16
Wild Mushroom Lasagnette San Geronimo Raclette, baby spinach & sage	17
Sour Dough Battered Cayucos Abalone Marble Potato Coins, sauce remoulade	29
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Bone Dry Scallops, Massachusetts Roasted Carrots, fiddlehead ferns, radish & red fresno chimichurri	39
Sablefish from the Farallon Islands Smoked Mussel Escabèche, almonds, fava beans & greens	39
Pan Seared Mt. Lassen Trout English Pea Chowder, chili oil & pea leaves	37
Grilled Swordfish, San Diego Coconut Green Curry, snap peas, sunchokes, & cellophane noodles	38
Red Wine Braised Short Ribs, Nebraska Anson Mills Grits, southern fried onions, horseradish & broccoli rabe	36
Cherry Wood Grilled Flat Iron Steak, Midwest Salinas Asparagus, morel mushrooms & poached farm egg	49

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

Chef / Owner – Mark Franz

Executive Chef – Jason Ryczek