

Sunday, July 23, 2017

Tasting of Pacific Coast Oysters 21
Kumamoto, Kusshi & Tomales Bay, sparkling mignonette

Fruits de Mer 69
Lobster Claw, dungeness crab, oysters, clams & prawns



Little Gem Salad 12
Cambria Clothbound Cheddar, crisp lobster mushrooms

Oregon Bay Shrimp & Big Eye Tuna Ceviche 18
Mezcal Lime Aguachile, spiced tostada & avocado mousse

Crudo of Local Halibut 17
Zante Champagne Grapes, mint, lime, coconut & chia seeds

Burrata & Maine Lobster 29
Heirloom Melons, anise hyssop, pistachios & calabrian chili

Potted Sonoma Foie Gras 15
Toasted Brioche, blueberries



Brodo of Homemade Charcuterie 12
Salt Spring Mussels, mushroom tortellini, summer corn & pesto

Dungeness Crab Stuffed Squash Blossoms 17
Toy Box Cherry Tomatoes, basil & sherry

Ember Charred Cayucos Abalone 26
Yukon Gold Mousseline, broccoli di cicco, chili garlic butter

Angelhair Pasta 40
Wild Hackleback Caviar, slow cooked farm egg

Grilled Local Squid 16
Cuttlefish Ink Gnocchi, early girl tomato puttanesca

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

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 35
Happy Boy Heirloom Tomatoes
miso vinaigrette, sesame puree & half moon bay wasabi

Pan Roasted Lingcod 32
Padrone Peppers
summer corn, cranberry beans & summer squash

Sablefish, from the Farallon Islands 39
Hickory Roasted Baby Eggplant
couscous, figs, almonds & ras el hanout

Bone Dry Scallops 38
Chanterelle Mushrooms
cherry tomatoes, flageolet beans & arugula pistou



Grilled Bone-in Pork Chop 34
Stone fruit & Cipollini Madeira Sauce
farro verde grits & watercress

Flannery Filet of Beef 49
Torched San Geronimo Raclette
braised scallions, fingerling potatoes & crisp summer peppers

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