



## THE RAW BAR

### OYSTERS ON THE HALF SHELL

served with prosecco mignonette

**Kumamoto** (*c. sikamea*) humboldt

**Standish Shore** (*c. virginica*) massachusetts

**Tomales Bay** (*c. gigas*) marin

3 for 13

**Pacific Gold Reserve** (*c. gigas*) morro bay

chive oil, finger lime

5 each

### ICED SHELLFISH

served with house made cocktail sauce

**Three Tiger Shrimp**

18

**Half Maine Lobster**

39

**Picked Dungeness Crab**

29

### FRUITS DE MER

four tiger shrimp, picked dungeness crab, whole maine lobster

ponzu marinated mussels, mezcal ceviche, bay shrimp louie

two of each oyster, one-half ounce caviar

240

### FARALLON'S WHITE STURGEON CAVIAR

sourdough blinis, sour cream, sieved eggs & chives

sacramento delta, 8 years

robust, obsidian, earthy

one-half ounce

70

**Krug for Two**

krug grande cuvée

375ml. 175

**Frozen Vodka**

beluga noble russian

generous pour 15

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

Chef / Owner – Mark Franz

Executive Chef – Jason Ryczek

## START

(choose one or two)

### **Local Halibut Tartare**

moon drop grapes, caviar, pickled red fresno & baguette crisps

### **Local Mixed Greens**

toasted walnuts, goat cheese & medjool dates

### **Heirloom Tomato Salad**

tiger shrimp, peanuts, sweet herbs, cucumber & tamarind vinaigrette

### **Cayucos Abalone Bisque**

puff pastry, saffron & truffle chantilly

### **Hand Rolled Gnocchi**

champagne poached oysters, caviar & radish

### **Bolognese of Dry Aged Beef**

homemade spaghetti & hickory roasted wild mushrooms

## ENTRÉE

(choose one)

### **Pan Roasted Sablefish**

coal roasted eggplant, summer squash, white miso hollandaise & dungeness crab

### **Grilled Rare Albacore Tuna & Octopus**

jimmy nardello pepper, handmade couscous, chickpeas, pomegranate muhamarra

### **Seared Bone Dry Scallops**

fresh fava bean risotto, lacinato kale, white balsamic & chanterelles

### **Sonoma Duck Trio**

roasted breast, chorizo, masa fried leg confit, squash, corn & pumpkin seed mole

### **Cherry Wood Roasted Filet of Beef**

marble potatoes, broccolini, horseradish, wild escargot, bone marrow bordelaise

## FINAL

(choose one)

### **Pumpkin Panna Cotta**

toasted coconut, maple caramelized squash

### **Warm Apple Fritters**

cinnamon ganache, horchata ice cream & walnuts

### **Frozen Campfire Mousse**

graham cracker, dark chocolate & burned marshmallow

### **Farallon Reserve Triple Cream**

apple-ginger chutney, candied walnuts & toasted levain

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Three Course 80 / Four Course 95

*whole table participation encouraged*

*a la carte / supplemental courses available upon request*

*Sound on electronic devices must be off to ensure all guests an uninterrupted dining experience  
California law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of food borne illness."*

*6% surcharge added for San Francisco Employer Mandates*