

FARALLON

Caviar

½ ounce each

sourdough blinis, sour cream, sieved eggs & chives

Farallon's White Sturgeon

Idaho, 7 years

medium, obsidian, delicate, earthy

80

Golden Imperial Osetra

Israel, 8-16 years

large, golden, buttery, nutty

140

Tasting of Oysters 24
sparkling mignonette, fermented jimmy nardello pepper & chive oil

Fruits de Mer 25
tiger shrimp, smoked mussel, dungeness crab, clam, sesame seaweed & avocado

Mixed Greens from Coke Farms 15
ragged point cheese, chestnuts, pink lady apples & white balsamic vinegar

County Line Chicory Salad 15
pomegranate, sesame rice crisp & winter miso dressing

Shellfish Tom Kha Soup 15
sticky rice, wild mushrooms & kaffir lime

Eggs in a Basket 29
farallon white sturgeon caviar, slow cooked egg, brioche & pickled onion

Cayucos Abalone Schnitzel 29
potato puree, red sauerkraut, caper butter & trout roe

Burgundian Escargot & Black Truffles 29
hand rolled cavatelli, fava bean greens & beurre rosé

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, January 11, 2019

Oven Roasted Sablefish, Farallon Islands 38
Celery Root Ricotta Tortelloni
endives, cardoons & basil bagna cauda

Pan Roasted Spanish Turbot 49
Golden Osetra Caviar
radish, brussels sprouts, pearl onions & champagne fondue

Tombo Tuna Grilled Rare 39
Charred Spanish Octopus
marble potatoes, almonds, cape gooseberries & romesco

Grilled Sturgeon, Sacramento Delta 37
In-House Cured Ibérico Charcuterie
beluga lentils, cauliflower, meyer lemon gremolata & hollandaise



Pan Roasted Pork Tenderloin, Central Valley 39
Bacon Wrapped Apples
pt reyes blue cheese, lollipop kale & parsnip

Grilled Filet of Beef, Painted Hills, Oregon 49
White Alba Truffle Honey
farro verde, baby carrots, broccolini & green garlic

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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