

CHILLED 1/2 MAINE LOBSTER
avocado mousse, lemon aioli, salsa cruda
28

CHILLED 1/2 LOCAL DUNGENESS CRAB
drawn butter, lemon aioli, cocktail sauce
28

DUNGENESS CRAB AND UNI TIMBALE
red beet carpaccio, mache, champagne-ginger emulsion
19

HUDSON VALLEY FOIE GRAS TORCHON
liberty farms duck ballotine, daikon sprouts, marron glacé
23

ORGANIC COUNTY LINE MIXED GREENS SALAD
garlic levain croutons, winter citrus, toasted walnuts,
shelburne farm house cheddar toast
14

SEARED DAY BOAT SCALLOP
truffle brandade, yukon gold potato galette, basil oil
19

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

THE OYSTER BAR

FRUITS DE MER

an extravagant platter of iced shellfish

Grand Platter – 70

Royal Platter – 130

AMERICAN PADDLEFISH CAVIAR

traditional accompaniments

½ oz. 35

1oz. 65

1/4 OUNCE OF AMERICAN PADDLEFISH CAVIAR
served on buckwheat blinis, drawn butter & chives

22

ON THE HALF SHELL

Barron Point (Washington)

Blue Point (New York)

Fanny Bay (Washington)

Hammersley (Washington)

Malpeque (PEI)

Point Reyes Miyagi (California)

Quilcene (Washington)

Walker Creek (California)

Littleneck Clams (Massachusetts)

3.75 Each

The Mariner

Belvedere vodka, jalapeno, cucumber, lime, salt, pepper, shaken

11

POINT REYES OYSTER AND BEEF TARTARE
frisée & endive, crisp shallots, dijon vinaigrette
18

POTTED GULF SHRIMP
sourdough rye toast, celery, english breakfast radish
10

WILD MUSHROOM RAVIOLI
mushroom brodo, lollipop kale, black trumpets
16

MEDITERRANEAN SHELLFISH BISQUE
cognac chantilly, chives, extra virgin olive oil
13

HOUSEMADE WAGU PASTRAMI SLIDERS
kennebec fries, deli mustard
12

5% surcharge added for San Francisco Employer Mandates.

Executive Chef - Ryan Simas

Chef/Owner - Mark Franz