

FARALLON

Friday, October 18, 2013

FRUITS DE MER

extravagant platters of iced shellfish

GRAND PLATTER 65 ROYAL PLATTER 125

AMERICAN PADDLEFISH CAVIAR
traditional accompaniments
1/2 oz 35 1oz 65

1/4 OUNCE OF AMERICAN PADDLEFISH CAVIAR
served on buckwheat blinis, drawn butter, chives
22

1/4 OUNCE OF AMERICAN PADDLEFISH CAVIAR
served on toasted brioche, petite green salad
22

ON ICE

ON THE HALF SHELL

Barron Point (Washington) - Beausoleil (New Brunswick)
Blue Point (Long Island) - Drakes Bay (California) - Kumamoto (California) - Malpeque (P.E.I.)
Nootka Sound (British Columbia) - Olympia (Washington) - Point Reyes Miyagi (California)
Littleneck Clams (Massachusetts)
3.75 Each

CHILLED 1/2 POUND MAINE LOBSTER
lemon aioli, salsa cruda, avocado mousse
22

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

FIRST COURSE

HANDLINE CAUGHT HAWAIIAN AHI POKE
taro chips, sesame seeds, crisp ginger
19.5

CHILLED LOUISIANA PRAWNS
roasted cherry tomatoes & tomatilloes, scallions, cocktail sauce
21

BABY HEIRLOOM BEETS
house made ricotta, peppercress, curried almonds, champagne vinaigrette
14

ORGANIC LITTLE GEMS SALAD
dungeness crab, cherry tomatoes, sweet african peppers
16

HAPPY BOY FARMS HEIRLOOM TOMATOES
di stefano burrata, rosemary scented gazpacho, balsamic vinaigrette
15

MIXED BABY LETTUCES
black jonathon apples, bayley hazen blue cheese, wheat berry salad, cider vinaigrette
14

Chef / Owner - Mark Franz Executive Chef - Ryan Simas

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

SECOND COURSE

HEIRLOOM TOMATO AGNOLOTTI

fresh chick peas, baby lacinato kale, parmesan brodo
15

MOLASSES GLAZED EDEN FARMS PORK BELLY

white corn cake, jimmy nardello peppers, madeira-onion jus
15

PAPRIKA BRAISED OCTOPUS

caramelized shallot cream, sweetbread hash, cognac-pepper reduction
19.5

DUNGENESS CRAB BISQUE

cognac chantilly, chives, extra virgin olive oil
12

THIRD COURSE

SEARED CASCADE MOUNTAIN CHAR

organic haricots verts, caramelized onion, yellow pea puree, red wine vinaigrette
28

SEARED LOCAL PETRALE SOLE

yukon gold potato gnocchi, roasted butternut squash, lobster consommé
28

OVEN ROASTED ALASKAN HALIBUT

chestnut spaetzle, roasted maitake mushrooms, sauce gribiche
29

SEARED ALASKAN TRUE COD

hickory smoked marble potatoes, roasted bosc pears, spiced pomegranate reduction
27

WARM HALF 2 POUND MAINE LOBSTER

butternut squash puree, black truffle risotto, beurre fondu
57

GRILLED ALASKAN KING SALMON

bacon roasted brussels sprouts, cauliflower puree, sauce beurre rouge
29.5

GRILLED HAWAIIAN TOMBO TUNA

roasted French fingerling potatoes, roasted baby artichokes, orange hollandaise
27

WHITE WINE BRAISED BEEF SHORTRIBS

summer squash flan, roasted lipstick peppers, toasted almond relish
32.5

GRILLED CREEKSTONE FARMS PETITE FILET OF BEEF

roasted oregon chanterelles, yukon gold potato gratin, white corn, red wine reduction
36.5

An 18% Gratuity will be added to all parties of five or more persons.
4% service charge included for San Francisco Employer Mandates.