

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

HAWAIIAN TOMBO TUNA TARTARE
watermelon radish, torn squash blossoms, lemon sabayon
19

HUDSON VALLEY FOIE GRAS TORCHON
grilled white peaches, lambs lettuce, riesling reduction
25

ROASTED BEEF MARROW
tempura iacopi farms young fava beans,
mendocino uni, aged balsamic
18

SEARED DAY BOAT SCALLOP
truffled 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

1 oz. 65

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

22

OYSTERS OPULENCE

beausoleil, paddlefish caviar

19

ON THE HALF SHELL

Blue Point (NY) – Fanny Bay (BC)

Hammersley (WA) – Point Reyes (CA)

Littleneck Clams (MA)

3.75 each

Beausoleil (NB) – Glacier Bay (NB) – Kusshi (BC)

Malpeque (PEI) – Shigoku (WA)

4.75 each

The Mariner

belvedere vodka, jalapeño, cucumber, lime, salt, pepper, shaken

OCTOPUS CARPACCIO

fennel-arugula salad, toasted almonds, moroccan lemon oil
18

ORGANIC MIXED GREENS SALAD

swanton strawberries, red spring onion, balsamic dressing
shelburne farm house cheddar crostini
15

HAND CUT SEMOLINA FETTUCINI

roasted red spring onion, fiddlehead fern,
parmesan-rosemary cream
15

WARM SPRING ONION VICHYSOISE

dungeness crab, pistou
13

STERLING BEEF SLIDERS

kennebec fries, pickled shallots
12

SMOKED SACRAMENTO DELTA STURGEON

fennel & gold beet salad, walnut crème fraîche, asaro lemon oil
19

5% surcharge added for San Francisco Employer Mandates.

Executive Chef - Ryan Simas

Chef/Owner - Mark Franz

