

FARALLON

Tuesday, May 15, 2012

FRUITS DE MER

extravagant platters of iced shellfish

GRAND PLATTER 65 ROYAL PLATTER 125

AMERICAN PADDLEFISH CAVIAR

traditional accompaniments

1/2oz 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

21

ON ICE

ON THE HALF SHELL

Beausoleil (New Brunswick) – Buckley Bay (British Columbia) – Chef's Creek (British Columbia)

Drakes Bay (California) – Little Skookum (Washington) – Marin Miyagi (California)

Naked Cowboys (New York) – Phantom Creek (British Columbia)

Shigoku (Washington) – Sinku (British Columbia)

Littleneck Clams (Massachusetts)

3.50 Each

CHILLED 1/2 POUND MAINE LOBSTER

lemon aioli, salsa cruda, avocado mousse

22

CHILLED 1/2 DUNGENESS CRAB

lemon aioli, cocktail sauce, drawn butter

21

FIRST COURSE

HANDLINE CAUGHT AHI TUNA SASHIMI

petite spring vegetables, hearts on fire, wasabi vinaigrette

18

LOUISIANA SHRIMP PARFAIT

haas avocado, cucumber relish, cocktail sauce

16

MIXED BABY LETTUCES

brandyed brooks cherries, herbed levain croutons, red wine –brandy vinaigrette

12

CHILLED MEDITERRANEAN OCTOPUS

piquillo peppers, toasted almonds, smoked paprika gelée

14

ORGANIC BABY SPINACH

swanton strawberries, dubliner white cheddar, white balsamic vinaigrette

11

SAUSALITO SPRINGS WATERCRESS SALAD

laura chenel chevre, toasted pistachios, pickled vegetables, champagne vinaigrette

12

CHEF MARK'S CHARCUTERIE

selection of meats, peppadew peppers, grilled levain

13

LIBERTY FARMS SEARED RARE DUCK SALAD

wild arugula, fruit compote, cherry vinaigrette

14

Chef / Owner – Mark Franz

Chef de Cuisine – Ryan Simas

SECOND COURSE

SEMOLINA ANGEL HAIR PASTA
asparagus noodles, parmigiano-reggiano, vegetable brodo
13

SEARED MAINE DIVER SCALLOP
wild mushroom roll, braised beef tongue, whole grain mustard vinaigrette
16

CRISPY CHESAPEAKE BAY SOFTSHELL CRAB
warm dungeness crab fondue, wild arugula, chive flowers
17

SPRING ONION & DUNGENESS CRAB BISQUE
lemon chantilly, chives, olive oil
11

THIRD COURSE

PAN ROASTED MASSACHUSETTS POLLOCK
maitake mushrooms, ramp risotto, fava beans & lemon beurre blanc
28

CAST IRON ROASTED CALIFORNIA WHITE BASS
roasted pepper purée, asparagus & bacon hash, red wine vinaigrette
29

SEARED ALASKAN HALIBUT
spring onion chowder, roasted green garlic, organic baby arugula
28

SEARED AUSTRALIAN BARRAMUNDI
sweet vidalia onions, cranberry beans, preserved lemons, lobster jus
28

WARM MAINE LOBSTER
english pea ravioli, spring vegetables, champagne beurre blanc
55

GRILLED IDAHO RAINBOW TROUT
english peas, tomato & tarragon couscous, coconut curry
26

GRILLED TOLENAS FARMS QUAIL
medjool date & foie gras stuffing, beluga lentils, dried fruit compote
25

GRILLED DOUBLE R RANCH PETITE FILET OF BEEF
duck potatoes, organic broccoli rabe, pine nut relish, red wine jus
36

Sommelier Suggestion: Cabernet Sauvignon, Neal Family, Napa Valley 2006- 17.00 per glass

An 18% Gratuity will be added to all parties of five or more persons.
4% service charge included for San Francisco Employer Mandates.
Farallon supports organic farming, responsible animal husbandry
and sustainable fishing and farming practices.