

# FARALLON



450 Post St. San Francisco, CA | P.415.956.6969 | F.415.834.1234 | [FarallonRestaurant.com](http://FarallonRestaurant.com)

# SPRING 2018 SAMPLE MENU

Our private dining rooms are located on the 4th floor of the building.

We require a minimum of 7-days notice for your menu selections.

We cannot guarantee availability for any menu items selected less than 72 hours prior to your event. If menu is not selected within 72 hours, a Chef's Choice menu will be served.

*Please note that our Chef changes the menu seasonally according to availability of product.  
All menus and menu items are subject to change.*

## MENU SELECTION PROCESS

### Breakfast:

Continental: \$25

Breakfast / Brunch Buffet: \$45

### Lunch: 3 - Course Menu (\$45)

Please Select

ONE - First Course Item

TWO - Entrées

ONE - Dessert

### Dinner: 3 - Course Menu (\$95)

Please Select

ONE - First Course Item

TWO - Entrées

ONE - Dessert

### Lunch: 4 - Course Menu (\$55)

Please Select

ONE - First Course Item

ONE - Second Course Item

TWO - Entrées

ONE - Dessert

### Dinner: 4 - Course Menu (\$105)

Please Select

ONE - First Course Item

ONE - Second Course Item

TWO - Entrées

ONE - Dessert

### Lunch: Family Style/Buffer (\$45)

Please Select

TWO - Entrées

THREE - Sides

Dessert \$5 per piece

### Dinner: Family Style / Buffet (\$95)

Please Select

TWO - Entrées

THREE - Sides

Dessert \$5 per piece

*One additional choice per course can be added for an additional charge of  
\$10 per person, per choice for the entire group.*

*Amuse can be added to each menu \$5 per person*

*We print a complimentary menu and take entrée orders at the time of the event.*

*No advanced entrée counts are required, but favored if possible.*

*Unless otherwise stated, vegetarian and special requests are accommodated with chef's choice.*

*Reception prices are based on selections and time frame.*



# BREAKFAST & BRUNCH

## Continental Breakfast

house made pastries, fresh fruit platter, fresh juice, coffee

## Hot Breakfast / Brunch Buffet

cheesy scrambled farm eggs, homemade bacon or breakfast sausage, brioche toast or buttermilk biscuits, fresh juice, coffee

# LUNCH

*Sandwich options for entrees*

## Braised Beef

arugula, pickled onion, horseradish cream, brioche bun

## Grilled Tombo Tuna

white cheddar, butter lettuce, dijonaise, toasted rye

## Dungeness Crab Salad

romaine, avocado, sourdough

## Grilled Chicken

local lettuce, onions, pesto aioli, ciabatta





## Seafood Platters

*Only available by pre-order, priced by piece*

### Raw Chilled - On the Half Shell

Oyster - \$5

Clam - \$4

### Chilled Shellfish

Jumbo Prawn - \$5

Lobster Claw - \$15

Picked Dungeness Crab - \$10

Bay Shrimp - \$5

1/2 Main Lobster - MP

1/2 Dungeness Crab - MP

### Sustainable Fish

Smoked Local Cove Mussels (In Shell) - 2oz. / \$4

Ceviche, Tartare, Poke - 1 oz. / \$4

## Cheese

*All house-made*

### Trio of Cheeses

chef's selection with  
seasonal pairings of preserves,  
crackers or toast  
\$25 per person

## Small Bites

*Stationed - \$9 per order*

Old Bay Chips & Dip

Fennel Pollen Kettle Corn

Marinated Castelvetrano Olives

Candied & Spiced Mixed Nuts

Pt. Reyes Blue Cheese Crackers

## Caviar Service

*Served with Traditional Accoutrements*

### Traditional Service Includes:

Brioche Toast, Sieved Egg, Capers, Chives, Red  
Onions, Sour Cream

*Blinis are available with 24 hour notice at \$10/dozen*

### Vegetable Crudite

crisp seasonal vegetables  
from local farmers markets  
with delicate dipping sauces  
\$15 per person





# HORS D'OEUVRES

Choose any three for \$20 per person for up to 30 minutes

Choose any three for \$30 per person for up to 1 hour

*additional options \$5 per person, per item*

## Spring Pea Tortellini

brown butter, mint

(vegetarian)

## Crisp Egg Roll

snow peas, glass noodles,  
soy molasses (vegetarian)

## Ceviche of Locally Caught Fish

avocado, mezcal-lime marinade

## Southern Fried Chicken Bites

spiced maple & sage

## Local Raclette Grilled Cheese Sandwich

mandarin compote, hazelnuts (vegetarian)

## Hackleback Caviar

brioche toast, white truffle creme  
fraiche

*\$5 supplement fee*

## Wild Mushroom Puff

aged balsamic, parmesan

(vegetarian)

## Dungeness Crab Wonton

cream cheese, calabrian chili

*\$3 supplement fee*

## Tuna Tartare

ginger ponzu, sesame

## Gilled Gulf Prawns

fresno chili chimichurri

## Steak Tartare

blue cheese cracker, onion jam

## Braised Beef Empanadas

romesco

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# FIRST COURSE

Choose One  
additional options \$10/person/item

## Little Gem Lettuces

radish, pistachio, champagne citrus vinaigrette

## Baby Kale Caesar

anchovies, croutons, grana padano

## Baby Organic Spinach Salad

goat cheese, strawberries, aged balsamic

## Smoked Mt Lassen Trout

beets, creme fraiche, dill cracker

## Local Catch Sashimi

black tahini, avocado, snap peas

# SECOND COURSE

Choose One (only for 4 course meals)  
additional options \$10/person/item

## Parsnip Soup

smoked potatoes, bacon

## Seared Bone Dry Scallops

grilled scallions, romesco

## Dungeness Crab Risotto

meyer lemon, fine herbs  
\$5 supplement

## Grilled Spanish Octopus

sunchokes, citrus chermoula

## House Made Pasta

chef's daily

## Torchon of Foie Gras

apple, calvados, brioche  
\$10 supplement

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# ENTREES

Lunch or Dinner: Choose Two additional options  
\$10/person/item

## Pan Seared Petrale Sole

beluga lentils, grilled escarole, olive aioli

## Cast Iron Roasted Local Lingcod

asparagus, bacon, morel vinaigrette

## Grilled Tombo Tuna

braised chickpeas, preserve lemon, artichoke  
\$10 supplement

## Filet of Beef

yukon gold mashed potatoes, rainbow chard  
\$10 supplement

## Mary's Organic Chicken Breast

farro verde, fava pesto, roasted carrots

## Mt. Lassen Trout

spring pea ragout, tarragon, easter egg radish

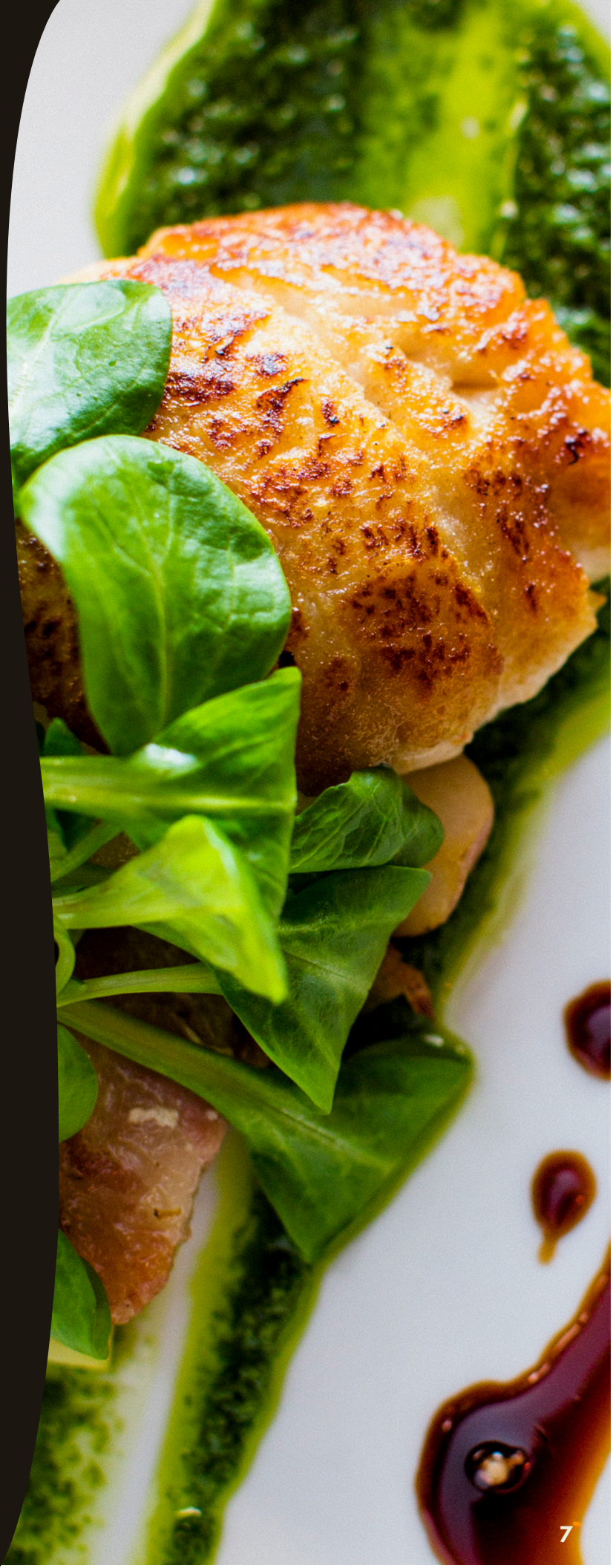
## Pork Spetzle

wild mushrooms, grilled raddichio

## Tender Braised Beef

ansen mills grits, brussels sprouts, sweet onion jus

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# DESSERTS

Choose One

additional options \$10/person/item

## Dark Chocolate Mousse

seasonal berries, creme anglaise

## Buttermilk Panna Cotta

lemon shortbreads, berry puree

## Carrot Cake

rum raisin sauce, brown butter cream cheese frosting

## Strawberry Banana Torte

balsamic, caramelized banana

## Tiramisu

marscapone, ladyfingers

## Artisan Cheese

chef's selection, walnut bread, salted almonds, fruit  
\$20 per person



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## FAMILY STYLE / BUFFET

Choose 2 Mains:

### Local Ling Cod

pernod fondue

### Grilled Tombo Tuna

catlevatrano olive tapenade

### Pork Tenderloin

apricot mostarda

### Roasted Filet of Beef

white truffle horseradish cream, red wine jus

*\$10 supplement*

### Homemade Pasta

seasonal vegetables

### Choose 2 Sides :

- Farro Verde
- Seasonal vegetables
- Marbled Potatoes
- French Fries
- Yukon Golden Mashed Potatoes

### Bite Sized Dessert :

*\$5 per piece*

- Cheesecakes
- Mini cupcakes
- Cream puffs
- Lemon bars
- Hand pies
- Brownies
- Macarons

