

*el Farallon*

AVAILABLE FROM 3:00 PM TO 11:00 PM

# OCEAN TO TABLE

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## SOUP & APPETIZERS

### SOUP OF THE DAY

### TRIO OF APPETIZERS

One Ceviche, One Hot Appetizer, One Salad

## CATCH OF THE DAY

### TOTOABA

Green Peas and Wasabi Purée, Glazed  
White Beans, Ladolemono Vinaigrette  
and Preserved Lemon

### AMBERJACK

Nappa Cabbage with Sweet Potato,  
Mustard Sauce, Coleslaw and Oregano  
Vinaigrette

### RED SNAPPER

Spiced Basmati Rice with homemade  
Curry, Pattypan Squash and Green  
Leaves

### BLUE FIN TUNA

Teriyaki Mushrooms with Roasted Bock  
Choy and Ginger Chutney

## SHELLFISH & MEAT

### SHRIMP

Coconut-Cilantro Sauce with Orzo, Chile  
Serrano, and Roasted Vegetables

### BEEF FILLET

Parsnip Purée with Choucroute, Bacon  
and Pepper Sauce

### SLOW COOKED LOBSTER

"Mole Verde" with Miso, Cauliflower,  
Leafy Greens and Kosho Oil

### SURF AND TURF

Parsnip Purée with Choucroute, Bacon  
and Pepper Sauce

## ACCOMPANIMENTS & DESSERTS

### EXTRA SIDES

Mac & Cheese with Lobster • Mac & Cheese with Black Truffle • Brussels Sprouts with Honey, Mustard  
and Pork Belly • Fingerling Potato with Provolone Sauce and Pickled Yellow Pepper

### ADD ONS

Shrimp

### DESSERTS SELECTION

*\*Items may vary according to availability on local fish market.\**

*el Farallon*

# CHEF'S TASTING MENU

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## FIRST COURSE

*Choose one of the following items:*

Homemade Ricotta Raviolis with Butternut Squash Potage, Caramelized Pine Nuts  
Seared Sea Scallops, Creamy Sweet Corn, Snow Peas & Vanilla Oil  
Chipotle Scented Bisque, Slow Cooked Lobster, Green Beans & Ancho Chile Oil  
Tomato & Basil Creamy Soup, Blue Lobster Claw and Crispy Brioche  
Chilled Carrot Soup, Coconut Milk, Lemongrass, Curry, Orange Zest, Shrimp and Cashews

## SECOND COURSE

*Choose one cold & one hot:*

### COLD SELECTION

Blue Fin Tuna Tataki, Black Truffle Ponzu Dressing, Avocado & Crispy Shallots  
Kampachi Shashimi, Bell Pepper-Ginger Chutney, Persian Cucumber and Cilantro  
Black Abalone & Scallops, Yuzu Emulsion and Curry Oil  
Amberjack Tartar, Charred Habanero, Watermelon and Tangerine

### HOT SELECTION

Warm Stone Crab Claws with Pistachio Butter  
Seared Blue Shrimp and Corn Esquites with Bottarga  
Chocolata Clams with Feta Cheese and Habanero Chimichurri  
Grilled Octopus, Fresh Fennel Salad with Jalapeño-Ginger Sauce

## MAIN COURSE

**SEA BASS • LOBSTER TAIL • AMERICAN WAGYU STRIP LOIN**

## FAMILY STYLE SIDES

*Choose two sides from the following options:*

Potato Pave & Blue Cheese Sauce • Creamy Risotto & Blue Cheese Sauce  
Baked Mac & Cheese, Broccoli & Truffle Oil • Roasted Cauliflower with Truffle Butter  
Grilled Asparagus • Roasted Brussels Sprouts with Mustard and Pork Belly

## PALATE CLEANSER

Chilled Ginger & Mango Soup  
Beet & Citrus Gazpacho  
Cantaloupe & Mint Infusion

## DESSERTS

Tres Leches Cake  
Chocolate Cake

*Enhancement: Warm Snow Crab Claws with Chiltepin & Capers Butter*

# el Farallon

## THE CLIFFSIDE EXPERIENCE

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### APPETIZERS

#### SOUP

Chef Selection of the Day

#### TRIO OF APPETIZERS

Tuna Tataki • Salad of the Day • Hot Appetizer (Shellfish) • Seared Chocolata Clams

### THE MAIN EVENT

#### MIXED GRILL SELECTION

Catch of the Day, Jumbo Shrimp, American Wagyu Strip Loin

#### ADD ONS

Lobster • Beef Tenderloin

### ACCOMPANIMENTS

#### FAMILY STYLE SIDES

Chef Selection of Two Sides  
Seasonal Specialties and El Farallon Favorites

### PALATE CLEANSER

Chef Selection, a specialty and El Farallon favorite

### DESSERT

Chef Selection