

Valentine's Day at FARLEY

STARTERS

Oysters on the Half Shell* ½ dz	38
Wasabi Mignonette, Bloody Mary Cocktail Sauce	
Poached Oishii Prawns <i>df, gf</i>	20
Old Bay, Bloody Mary Cocktail Sauce	
Umami Fries <i>veg</i>	13
Porcini, Parmesan, Truffle Oil	
Corn Truffle Arancini <i>veg, gf</i>	18
Jalapeño Aioli, Avocado Powder, Lime	
Charcuterie Plate	32
Selection of Meats, Local Cheese, Pickled Vegetables, Fruit, Crostini	
Crispy Fried Sunchokes <i>veg</i>	20
Cilantro-Chili Pesto, Lime Aioli, Smoked Paprika, Parmesan	
Ahi Tuna Tartare* <i>df</i>	22
Smoked Pepper Purée, Harissa, Kalamata Olive, Capers, Almond, Arugula, Shaved Fennel, Radish, Wheat Cracker	
Burrata and Squash <i>veg</i>	22
Roasted Squash, Pomegranate, Vincotto, Pepita Pistou, Frisée, Crispy Sage, Grilled Bread	

DESSERTS

Chocolate Delice	16
Dolce de Leche, Spun Sugar	
Lemon Ricotta Polenta Cake <i>gf</i>	16
Rosemary Syrup	
Sorbet and Fresh Berries <i>v, gf</i>	12

*df - dairy free | gf - gluten free
v - vegan | veg - vegetarian*

Some additional items may be modified to accommodate the above. Please ask your server.

*the federal dept. of health requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

4% surcharge on food (excluding beverages) will be applied to all checks and distributed to kitchen staff. This surcharge is not a gratuity and is not distributed to servers.

20% service charge will be added to parties of 6 or more

SOUP, SALADS AND SANDWICHES

Roasted Beet and Vegetable Soup <i>veg</i>	10
Crème Fraîche, Herb Goat Cheese Crostini	
Mixed County Line Greens <i>veg, gf</i> ...	17
Sun Soaked Cherries, Shaved Fennel, Bosc Pear, Walnuts, Blue Cheese, Champagne Vinaigrette <i>add chicken, steak, or prawns +12</i>	
Autumn Chicken Salad <i>gf</i>	26
Grilled Organic Chicken, Apple, Roasted Squash, Pomegranate, Blue Cheese, Walnut, Butter Lettuce, Radicchio, Cider Vinaigrette, Crispy Sage	
Grilled Salmon BLT* <i>df</i>	25
Dill Remoulade, Bacon, Tomato, Pickled Red Onion, Arugula, Potato Pepper Bun	
Soz Niman Ranch Burger*	25
Smoked Mozzarella, Caramelized Onion, Red Pepper Aioli, Brioche Bun	

*burger and blt include salad
substitute fries +5 | umami fries +7*

ENTREES

Roasted Winter Squash and Lentil Cassoulet <i>v, gf</i>	30
Trumpet Mushrooms, White Bean, Charred Tomato, Braised Greens, Curry	
Pressed Organic Chicken <i>df, gf</i>	32
Roasted Root Vegetables, Fingerling Potatoes, Baby Kale, Lemon-Sage Jus	
Grilled Salmon <i>gf</i>	36
Basil Whipped Potatoes, Roasted Fennel, Spinach, Capers Noisette Crispy Leek	
New York Steak* <i>gf</i>	45
Umami Wedge Potatoes, Mixed Seasonal Vegetables, Red Wine Demi, Herb Butter	
Surf and Turf	58
Brandied Petite Filet and Shrimp, Lobster Velouté, Potato-Celery Root Purée, Baby Vegetables	