

ONE MARKET

RESTAURANT

DINNER

STARTERS

Kampachi Crudo
green apple, horseradish, ponzu 18.00

Grilled Spanish Octopus
"chorizo" purée, avocado chimichurri,
parsley 18.00

Roasted Bone Marrow
five spice, pickled mustard seeds,
puffed tendon 15.00

**Lightly Smoked
Tasmanian Ocean Trout "Mi Cuit"**
potato rösti, pancetta vinaigrette,
pastured chicken egg 18.00

House-made Charcuterie
pickled ramps, quince preserve,
duck liver mouse 16.00

Roasted Autumn Squash Agnolotti
brown butter-balsamic reduction,
gingerbread, hazelnuts 16.00

Chestnut Soup
smoked duck, crème fraîche,
pickled beech mushrooms 15.00

**Butternut Squash &
Dungeness Crab Soup**
cilantro, black garlic, ginger 17.00

Oysters on the Half Shell A.Q.

Nantucket Bay Scallops
crushed sunchokes, mandarin orange,
garlic, chive oil 17.00

Beet Carpaccio
radishes, fresh chèvre,
sherry vinaigrette 13.50

Bradley's Caesar Salad

THE DOWNTOWN
SOCIAL
FRIDAY & SATURDAY NIGHTS
\$45 : SOMMELIER'S LIST OF
PRIX FIXE : HALF PRICE
MENU : WINES

This Weekend's Menu, December 1 & 2

Wild Gulf Shrimp Cocktail or
Moroccan Spiced Sweet Potato Soup

Black Cod or Grilled Lamb Loin

Choice of Singular Sensation Dessert

MAIN COURSES

Bacon-wrapped Pork Tenderloin
dandelion "persillade," salsify, natural jus 31.00

Norwegian Halibut
sunchokes, clams, garlic-chive oil 35.00

Pan-seared Red Snapper
kohlrabi kraut, apple purée, caramelized apple cider 33.50

Pan-seared Day Boat Scallops
persimmons, parsley root, asian pears 33.00

Potato Gnocchi
wild mushrooms, pecorino romano, sea grass 26.00

Liberty Farms Duck Breast
smoked duck sausage, braised radicchio, chanterelles 33.00

Pomegranate-glazed Smoked Lamb Shank
coffee rub, kabocha squash, quince 29.00

Chef's Tasting Menu

Six special courses selected nightly by Chef Mark Dommen
89.00 per person **for the table** wine pairing A.Q.

GRILLED, SPIT-ROASTED, SMOKED a la carte main courses

12oz Creekstone All Natural Angus New York Steak
red wine butter, béarnaise relish 43.00

8oz Filet Mignon green peppercorn sauce 47.00

Ahi Tuna lardo, beech mushroom escabeche 28.00

Pacific Swordfish meyer lemon gremolata vinaigrette 25.00

All Natural Half Chicken thyme jus, arugula 22.50

FARMER'S MARKET SIDES 9.00 each

Chick Pea Fries
harissa aioli

Buttery Mashed Potatoes

**Sautéed Spinach w/garlic chips
or Creamed Spinach**

Roasted Cauliflower
parsley salsa verde

Roasted Mushrooms
thyme, roasted garlic

Roasted Brussels Sprouts
applewood-smoked bacon

Potato Tots
house made ketchup

**Please note that we no longer accept
Lark Creek Restaurant Group Gift Cards.**

*Notice: consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness.*

*In response to San Francisco employer mandates a
5% surcharge will be added to all food and beverage sales*