

# ONE MARKET

RESTAURANT

## 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.

### Hand-picked Dungeness Crab Salad

miso, citrus, seaweed 18.00

### Beet Carpaccio

radishes, fresh chèvre, sherry vinaigrette 13.50

### Bradley's Caesar Salad

whole leaf romaine, parmesan croutons 12.00

## THE DOWNTOWN SOCIAL

FRIDAY & SATURDAY NIGHTS

\$45 : SOMMELIER'S LIST OF  
PRIX FIXE : HALF PRICE  
MENU : WINES

### This Weekend's Menu, January 12 & 13

Seared Pork Belly or  
Nantucket Bay Scallop & Parsnip Soup  
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Hot Smoked Sturgeon or Roasted Lamb Loin  
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Choice of Singular Sensation Dessert

## DINNER

## 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 only accept  
Lark Creek Restaurant Group Gift Cards  
purchased from One Market Restaurant.**

*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*