

ONE MARKET

RESTAURANT

STARTERS

Kampachi Crudo

green apple, horseradish, ponzu 18.00

Grilled Spanish Octopus

"chorizo" purée, avocado chimichurri, parsley 18.00

Hudson Valley Foie Gras Terrine

wild flower honey gelée, asian pears, shiso 29.00

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

Curried Sweet Potato Soup

lentils, fresno chiles, yogurt, cilantro 14.00

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

Hot Smoked Sturgeon or Roasted Lamb Loin

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

celery root "risotto", spinach, black truffle jus 36.00

Potato Gnocchi

wild mushrooms, pecorino romano, sea grass 26.00

Liberty Farms Duck Breast

smoked duck sausage, braised radicchio, chanterelles 33.00

Braised Beef Cheeks

gnudi, black trumpet mushrooms, nettle purée 30.00

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*